



# PESTO, FRESH MOZZARELLA, SUMMER SQUASH AND ARUGULA PIZZA KIT

PREP &  
COOK TIME

—  
**30**  
MINUTES

IN YOUR BAG

- PP PIZZA DOUGH
- PESTO
- MOZZARELLA BALLS
- SUMMER SQUASH
- ARUGULA

PAIR WITH SAUVIGNON BLANC OR BROWN ALE

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Smear the dough with pesto. Slice summer squash; scatter squash and mozzarella balls evenly over crust.
- 3 Bake in the preheated oven until crust is golden brown and cheese is melted, 12-20 minutes.
- 4 Remove from oven; sprinkle with arugula, and slice with a large knife or pizza cutter.



**PIZZA DOUGH:** Water, flour, yeast, salt. *Allergens: Wheat* **PESTO:** Arugula, spinach, garlic, parmesan cheese, red pepper flakes, olive oil, salt, pepper. *Allergens: Dairy*

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HOW'D IT TURN OUT?



Post your dinner pictures on Facebook or Instagram using the hashtags **#pastureandplenty** **#lessworkmorepicnic** **#dinnerdone** for a chance to get discounts on future orders.



# GREAT LAKES WHITE FISH CAKE

with radish, turnip, and spring spinach salad, citrus vinaigrette

PAIR WITH CHARDONNAY OR LAGER

## IN YOUR BAG

WHITE FISH CAKE, RADISH TURNIP SALAD, CITRUS VINAIGRETTE

Form fish cakes into patties; season with salt and pepper. Heat a teaspoon of olive oil in a skillet on medium high heat. Place fish cakes in a single layer in the pan; sear until lightly browned on both sides and warmed through, about 2-3 minutes per side (fish is already cooked, so you are just bringing it up to temperature). Divide radish salad onto individual serving plates; place cake on top. Drizzle with citrus vinaigrette, and enjoy!

**WHITE FISH CAKE:** White fish, zucchini, squash, corn, onions, red bell peppers, panko, mayo, mustard, scallions, garlic, salt, pepper, spices. **Allergens:** Wheat, egg **SALAD:** Radishes, turnips, lemon, olive oil, salt. **VINAIGRETTE:** Canola oil, shallots, lemons, oranges, mustard, apple cider vinegar, salt, pepper.

## FRESH GREENS

*This week you'll see a big bag of baby Russian red kale and an herb vinaigrette to enjoy alongside whichever meals you choose.*

**VINAIGRETTE:** Shallot, garlic, honey, Dijon mustard, red wine vinegar, olive oil, salt, pepper

## PRODUCER SPOTLIGHT

*We source our ingredients from local producers whenever possible. This week's meal kits feature ingredients from these amazing producers:*

**Riemer Family Farm, Elderberry Hill Farms,  
Mushroom Mike LLC, Gentle Breeze Honey,  
BelGioioso Cheese**



## RHUBARB JAM THUMBPRINTS

Butter, sugar, flour, cream cheese, egg, vanilla, rhubarb, sugar, lemon.  
*Allergens: Wheat, egg, dairy*