



# HAM STEAKS

with new potatoes, green beans, vidalia onions, cornbread, and whipped honey butter

PREP & COOK TIME

30 MINUTES

IN YOUR BAG

- POTATOES, GREEN BEANS, ONIONS
- HAM
- CORNBREAD
- WHIPPED HONEY BUTTER

PAIR WITH CHENIN BLANC OR PILSNER

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Remove butter from refrigerator to bring to room temperature. Scrub potatoes; cut larger ones into chunks about the size of the smaller potatoes. Pinch stems from green beans. Slice onions about ¼-inch thick.
- 2 Place ham, potatoes, green beans, and onions in a large pot; add enough cold water to cover. Season liberally with salt and black pepper.
- 3 Bring pot to a boil; reduce heat and simmer until potatoes are tender when pierced with a fork, about 15 minutes.
- 4 Pop cornbread into microwave for a few seconds to warm. Alternately, reheat cornbread in a skillet, covered, over medium heat until warm, about 5 minutes.
- 5 Using a slotted spoon, divide ham and vegetables into individual serving bowls; ladle a small amount of broth over. Serve with plenty of cornbread and honey butter.

**CORNBREAD:** Cornmeal, buttermilk, eggs, butter, baking powder, baking soda, sugar, salt. *Allergens: Dairy, egg* **HONEY BUTTER:** Butter, honey, salt. *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.



# PINK STRIPED CHIOGGIA BEET POKE

with steamed sweet rice

PAIR WITH RIESLING OR IPA

## IN YOUR BAG

PINK STRIPED CHIOGGIA BEET POKE, SWEET RICE

Stir beet poke to redistribute the juices.

Heat white rice in microwave on High until warm, about 30 seconds to 2 minutes.

Divide white rice onto individual serving plates; top with beet poke.

**BEET POKE:** Chioggia beets, sweet onion, scallions, ginger, jalapeno, soy sauce, sesame oil, sesame seeds, cilantro, togarashi, limes. **Allergens:** Soy **SWEET RICE:** Rice, vinegar, salt.

## RADISHES AND HAKUREI TURNIPS

*This week you'll have fresh radishes and Hakurei turnips—pure white turnips, mild enough to eat like an apple—in your bag. Snack on them with a little salt, or slice the radishes and turnips together, and serve with Ranch dressing or any other creamy dressing you may have.*

## BROWN SUGAR, OAT AND BLACKBERRY BAR

**Crumble & Crust:** Oats, flour, brown sugar, butter, baking soda, cinnamon, cardamom, sea salt.  
**Allergens:** Dairy **Blackberry Jam:** Blackberries, sugar, vanilla, lemon zest.

## PRODUCER SPOTLIGHT

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

**Raleigh Hillside Farm, Winterfell Acres, Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Satori, Sassy Cow Creamery, American Tuna Company**

FARM-TO-FREEZER: Summer Squash "Tuna Melt" Casserole