



BUTTER BEANS

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

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

POTATOES, GREEN BEANS, ONIONS
BUTTER BEANS
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 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 nearly tender, about 12 minutes. Stir butter beans into pot, and cook until beans are hot and potatoes are tender when pierced with a fork, a few minutes more.
- 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 butter beans 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*

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: Roasted Vegetable and Summer Squash Casserole