



CHERRY TOMATO, SUMMER SQUASH, RED CIPPOLINI ONION CAMPANELLI

PREP &
COOK TIME

—
25
MINUTES

IN YOUR BAG

CAMPANELLI PASTA

SUMMER VEGETABLES

SARVECCHIO

BACON LARDON

PAIR WITH PINOT NOIR OR PILSNER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Bring a large pot of heavily salted water—salty like the sea—to a boil. Cut summer squash in half lengthwise, then slice into half moons. Slice red onions thinly, and cut tomatoes in half.
- 2 Cook and stir red onions with a splash of olive oil in a skillet over medium high heat until it begins to soften, about 6-8 minutes. Stir in summer squash; cook until tender, about 4 minutes more.
- 3 Add pasta to the boiling water; cook until tender with a bite, about 4-5 minutes.
- 4 Stir cherry tomatoes and bacon into skillet with vegetables; cook just until warm, about 2 minutes more. Season to taste with salt and black pepper.
- 5 Ladle up to ½ cup of hot pasta water into vegetables; cook and stir to make a pan sauce, about 1 minute. Add a little butter—about a teaspoon per serving—at this point if you like.
- 6 Drain pasta; stir into skillet with vegetables and toss to coat. Spoon onto individual serving plates and sprinkle with Sarvecchio.

Campanelli: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. *Allergens: Wheat, egg, 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.



RATATOUILLE WITH CREAMY POLENTA

PAIR WITH TEMPRANILLO OR AMBER ALE

IN YOUR BAG

RATATOUILLE, POLENTA

Warm ratatouille with $\frac{1}{4}$ – $\frac{1}{2}$ cup water in a saucepan over medium heat until hot, stirring occasionally, 6-10 minutes. Alternately, microwave ratatouille with a splash of water on Medium High until hot, 3-6 minutes, stirring occasionally. Warm polenta with 2 tablespoons to $\frac{1}{4}$ cup water in a small saucepan over medium heat, stirring often, until hot, 4–7 minutes. Alternately, microwave polenta with a small amount of water on Medium High until hot, 2–5 minutes, stirring occasionally.

Ratatouille: Summer squash, eggplant, yellow onions, green bell pepper, red bell pepper, tomatoes, garlic, olive oil, herbs, salt, pepper. **Polenta:** Cornmeal, whole milk, cream, vegetable stock, cheese, salt, pepper. *Allergens: Dairy*

WATERMELON SLICES

Nothing says summer like fresh, juicy watermelon. This week you'll have fresh watermelon slices to enjoy any time.

RHUBARB JAM PIE SLAB

Crumble and Crust: Oats, flour, brown sugar, butter, baking soda, cinnamon, cardamom, sea salt.
Allergens: Wheat **Rhubarb Jam:** Rhubarb, sugar, vanilla, lemon zest.



BROWN RICE AND GREEN CHILE CHICKEN ENCHILADAS

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, Tipi Produce, Gentle Breeze Honey,
Sassy Cow Creamery, Madison Sourdough Company, Grande Cheese Co.,
Bell and Evans, BelGioioso, Odyssey Greek Yogurt