



ZLT WITH SCALLION AIOLI AND SWEET CORN

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

ZUCCHINI
HEIRLOOM TOMATOES
LETTUCE
SCALLION AIOLI
SWEET CORN
ROSEMARY SOURDOUGH

PAIR WITH A DRY ROSÉ OR HEFEWEIZEN

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 375 degrees F, or preheat grill for medium high heat. Slice zucchini lengthwise into 1/4-inch-thick slabs; brush with olive oil and season with salt and pepper.
- 2 Roast zucchini on a baking tray, turning once, until tender, about 10 minutes. Or grill until tender and lightly charred, turning once, about 10 minutes.
- 3 Try one of these three ways to cook corn:
 - a. **Microwave:** Cut stem end off sweet corn, remove some outer husks and trim silk with scissors; microwave on High: 3 minutes for 1 or 2 ears, 4 mins for 3 or 4 ears. Remove remaining husks when cool enough to handle.
 - b. **Boil:** Bring a large pot of salted water to a boil; remove all husks and silk from corn. Drop corn into boiling water; cook until kernels are bright and opaque, about 3 minutes. Remove with tongs.
 - c. **Grill:** Preheat grill for high heat. Remove some husks from corn; trim silk with scissors. Grill corn over direct heat, turning every 5 minutes, until kernels are bright and opaque, about 15-20 minutes. Remove remaining husks when cool enough to handle.
- 4 Slice heirloom tomatoes into 1/4-inch slices; wash and dry lettuce leaves. Toast rosemary sourdough under a preheated broiler for 1-3 minutes, or toast in toaster.
- 5 Place zucchini on one slice of toasted bread, layer on tomato and lettuce; smear other slice with aioli and place on top. Serve corn with plenty of butter and salt.

Scallion aioli: Mayonaise, scallions, garlic, salt. Allergens: Wheat, egg

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.



HEARTY VEGETABLE NOODLE SOUP

PAIR WITH CHARDONNAY OR LAGER

IN YOUR BAG

HEARTY VEGETABLE NOODLE SOUP

Heat soup in saucepan over medium heat, stirring occasionally and adding a little water if needed, until hot, about 6-10 minutes. Alternately, reheat in microwave on High, stirring every 2 minutes, until hot, 3-8 minutes.

Vegetable Soup: Sweet Potatoes, onions, carrots, celery, noodles (semolina (wheat), enriched durum wheat flour), vegetable stock, spices, salt. *Allergens: Wheat*

MIXED FINGERLING POTATOES

This week you have a bag of mixed fingerling potatoes to serve anytime. Preheat oven to 375 degrees F, cut fingerlings into chunks, and spread on a baking tray. Roast until tender, about 20 minutes; toss in a bowl with vinaigrette while warm.

ZUCCHINI BREAD

Flour, zucchini, sugar, sunflower oil, eggs, baking powder, baking soda, vanilla, cinnamon, salt. *Allergens: Wheat, egg*



CHANNA MASALA

with rice and garlic naan

PRODUCER SPOTLIGHT

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

Beef n Beaks Farm, Raleigh Hillside Farm, Winterfell Acres, Riemer Family Farm, Elderberry Hill Farms, Tipi Produce, Gentle Breeze Honey, Sassy Cow Creamery, Madison Sourdough Company, BelGioioso