



# 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**