



BEEF MUENSTER BURGER

with onion jam and animal sauce; romaine with dijon vinaigrette

PREP &
COOK TIME

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20
MINUTES

IN YOUR BAG

- BEEF BURGER MIX
- BRIOCHE BUN
- ONION JAM
- ANIMAL SAUCE
- ROMAINE
- DIJON VINAIGRETTE

PAIR WITH ZINFANDEL OR AMBER ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner — it will cook more evenly.
- 2 Heat a small amount of olive oil or butter in a skillet over medium high heat; place burgers in skillet and cook, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, or to desired doneness.*
- 3 Toast bun or warm for a few seconds in microwave. Spread onion jam on bottom bun, top with burger, a few leaves of romaine, animal sauce, and top bun.
- 4 Toss remaining romaine with vinaigrette and serve alongside burger.

*Consuming raw or undercooked burgers may increase your risk of foodborne illness.

Beef muenster burger: Beef, herbs, spices, muenster cheese. *Allergens: Dairy* **Animal sauce:** Shallots, egg yolks, canola oil, mustard, garlic, capers, ketchup, spices. *Allergens: Egg* **Onion Jam:** Red onions, red wine, balsamic, salt.

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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.



SHAKSHUKA

with san marzano tomatoes, goat cheese

PAIR WITH PINOT GRIGIO OR AMERICAN IPA

IN YOUR BAG

SHAKSHUKA, PITA BREAD

****You'll need eggs from your fridge this week, 1-2 eggs per serving.****

- 1 Preheat oven to 375 degrees F.
- 2 Heat shakshuka in a saucepan or ovenproof skillet until hot, about 6 minutes. Alternately, heat shakshuka in the microwave on High until hot, about 4 minutes.
- 3 Spread shakshuka into a shallow baking dish (or simply leave it in the ovenproof skillet). Using the back of a large spoon, make a well for each egg in the shakshuka; crack one egg into each well.
- 4 Bake in the preheated oven until egg whites turn opaque white, and yolks begin to thicken but are not hard, 7 to 10 minutes, If you prefer yolks hard, cook for a few minutes more.
- 5 Pop the pita bread into the oven for the last couple of minutes to warm.
- 6 Serve with pita bread.

Shakshuka: Olive oil, yellow bell pepper, onion, potato, garlic, cumin, turmeric, paprika, cayenne, tomatoes, goat cheese, dill. **Allergens: Dairy** **Pita:** flour, water, yeast, salt. **Allergens: Wheat**

GROUND CHERRIES

You'll have delicious ground cherries in your bag this week to enjoy anytime. Just remove husks, rinse, and eat.

BROWN BUTTER CHOCOLATE CHIP COOKIES

Preheat oven to 375 degrees F. Line a baking sheet with parchment, or spray with nonstick cooking spray. Place cookies, 2 inches apart on baking sheet.

Bake until lightly golden, about 10 minutes.

Flour, sugar, brown sugar, butter, eggs, chocolate chips, vanilla, salt. **Allergens: Wheat, dairy, egg**



CREAM OF CHICKEN

with thumbelina carrots and polenta cakes

PRODUCER SPOTLIGHT

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

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