



# BEEF MUENSTER BURGER

with onion jam and animal sauce; romaine with dijon vinaigrette

PREP &  
COOK TIME

—  
**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**