



# ROASTED SHIITAKE MUSHROOMS

with quinoa salad, Brussels sprouts and apple chutney

PREP &  
COOK TIME

—  
**35**  
MINUTES

IN YOUR BAG

SHIITAKE MUSHROOMS

QUINOA SALAD

BRUSSELS SPROUTS

APPLE CHUTNEY

PAIR WITH GRENACHE OR STOUT

PASTURE AND PLENTY

## INSTRUCTIONS

- 1** Preheat oven to 400 degrees F.
- 2** Rinse Brussels sprouts; remove any wilted outer leaves, and trim stem ends. Toss sprouts with olive oil, season with salt and pepper, and place on a baking sheet.
- 3** Roast sprouts in the preheated oven until tender when pierced with a fork, about 20 minutes.
- 4** Meanwhile, remove stems from mushrooms, brush with olive oil; season with salt and ground black pepper. Place in a single layer on a baking sheet.
- 5** Roast mushrooms until tender and browned, about 15 minutes. Alternately, preheat a grill for medium high heat and grill mushrooms, turning occasionally, until tender, about 15 minutes.
- 6** Divide mushrooms onto individual serving plates, top with apple chutney, and serve with roasted sprouts and quinoa salad.

**Quinoa Salad:** Carrots, celery, scallions, quinoa, olive oil, vinegar, seasonings. **Apple Chutney:** Local apples, yellow onion, ginger, orange juice, apple cider vinegar, brown sugar, dried mustard, red pepper flakes, salt, raisins.

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.



# BUFFALO CAULIFLOWER LETTUCE WRAPS

with slaw and homemade ranch dressing

PAIR WITH GEWURZTRAMINER OR IPA

## IN YOUR BAG

BUFFALO CAULIFLOWER, LETTUCE, SLAW, P&P RANCH

- 1 Preheat oven to 375 degrees F.
- 2 Bake cauliflower in preheated oven until hot, about 20-30 minutes.  
Alternately, remove lid, cover with a plate or paper towel, and microwave cauliflower on Medium High until tender, about 3-5 minutes.
- 3 Divide cauliflower onto lettuce wraps. Top with slaw and ranch dressing; serve remaining slaw on the side.

**Buffalo Cauliflower:** Cauliflower, buffalo sauce (cayenne pepper, distilled vinegar, water, salt, garlic powder, butter), spices, salt. **Allergens:** Dairy **Slaw:** Cabbage, celery, carrots, honey, apple cider vinegar, spices, salt. **P&P Ranch:** Creme fraiche, buttermilk, mayo, spices, salt. **Allergens:** Dairy, egg

## DELICATA SQUASH

*This week you have delicata squash in your bag to serve anytime. Preheat oven to 350 degrees F. Slice squash in half lengthwise—no need to peel; the skin is also delicious—scoop out seeds, then slice crosswise into 1/2-inch-thick half moons. Place in a single layer on a baking sheet, brush with olive oil, and season with salt and pepper. Bake in the preheated oven until tender and browned, about 25 minutes.*

## OATMEAL RAISIN COOKIES

Oats, oat flour, brown sugar, butter, sugar, eggs, vanilla, baking soda, cinnamon, salt. **Allergens:** Dairy, egg



## ROASTED VEGETABLE LASAGNA

## PRODUCER SPOTLIGHT

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

Bell and Evans, Enos Farms, Weiterman Farm LLC, Raleigh Hillside Farm, Winterfell Acres, Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, RP's Pasta, Sassy Cow Creamery, Grande Cheese Co., BelGioioso