



BUTTERNUT SQUASH PIZZA KIT

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

PIZZA DOUGH

BUTTERNUT SQUASH

LACINATO KALE

RED ONION JAM

HERBED-RICOTTA CHEESE

PARMESAN CHEESE

PAIR WITH PINOT GRIS OR WITBIER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 425 degrees F. Toss butternut squash cubes with a small amount of olive oil; place on a baking sheet.
- 2 Roast squash in the preheated oven until tender, about 15 minutes.
- 3 Trim any tough center ribs from kale. Chop kale leaves into ribbons; discard ribs.
- 4 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Brush or smear the dough with olive oil; spread on onion jam. Scatter butternut squash and kale evenly over crust; drop ricotta cheese by spoonfuls on top. Finally, sprinkle on parmesan cheese.
- 5 Bake pizza in the preheated oven until crust is golden brown and cheese is melted, 12–20 minutes.
- 6 Remove from oven; slice with a large knife or pizza cutter.

Pizza Dough: Water, yeast, flour, salt. **Allergens:** *Wheat* **Red Onion Jam:** Red onion, red wine, brown sugar, balsamic vinegar, herbs, salt, pepper. **Herbed Ricotta Cheese:** Ricotta cheese, thyme, rosemary, salt, pepper. **Allergens:** *Dairy*

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.



CABBAGE, ONION, AND FARRO SOUP

with sourdough dinner roll

PAIR WITH UNOAKED CHARDONNAY OR CREAM PALE ALE

IN YOUR BAG

CABBAGE FARRO SOUP, MADISON SOURDOUGH DINNER ROLL

- 1 Warm soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring occasionally, about 4 minutes.
- 2 Pop dinner roll into the microwave for just a few seconds.
- 3 Ladle soup into individual bowls and enjoy.

Cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, vegetable stock. Allergens: Wheat

CYLINDRA BEETS

This week you'll find some beautiful cylindra beets in your bag to enjoy anytime. We love them on a salad with a little crumbled blue cheese. Preheat oven to 375 degrees F. Place scrubbed beets on a baking tray; drizzle with olive oil; season with salt and pepper. Roast until tender when pierced with a fork, about 25 minutes; peel and eat.

SPICED PUMPKIN BREAD

Eggs, olive oil, water, pumpkin, sugar, flour, salt, nutmeg, cinnamon, clove, baking soda, and golden raisins. Allergens: Egg, wheat



AFRICAN VEGETABLE CURRY

with basmati rice

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, Odyssey Greek Yogurt