



# HEIRLOOM ROOTS AND FARRO SALAD

with pesto and fresh mozzarella

PREP & COOK TIME

30 MINUTES

IN YOUR BAG

- HEIRLOOM CARROTS/RADISHES/PARSNIPS
- CARROT TOP AND SPINACH PESTO
- HERBED FARRO
- FRESH MOZZARELLA
- SPICED PUMPKIN SEEDS

PAIR WITH VIOGNIER OR WHEAT ALE

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Toss carrots, radishes, and turnips with a tablespoon or two of olive oil; spread vegetables onto a baking sheet. Season with salt and ground black pepper.
- 3 Roast vegetables in the preheated oven until well browned and tender, about 20 minutes.
- 4 Meanwhile, heat farro in a saucepan over medium heat with 2 tablespoons of water or olive oil until hot, about 5 minutes. Alternately, heat farro in the microwave on high, stirring in 1-minute increments until hot, about 3 minutes.
- 5 Divide farro onto individual plates. Toss vegetables with pesto; divide over farro, garnish with mozzarella, and sprinkle with pumpkin seeds.

**Pesto:** Carrot greens, spinach, garlic, chili flakes, salt, pepper, parmesan, olive oil. **Herbed Farro:** Farro, vegetable stock, herbs. *Allergens: Wheat*

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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.



# TRADITIONAL P&P BEEF CHILI

PAIR WITH TEMPRANILLO OR AMBER ALE

## IN YOUR BAG

P&P BEEF CHILI, LIME CREMA, CHEDDAR CHEESE, BLUE CHIPS

Cook and stir chili in a saucepan over medium-low heat until hot, about 7-10 minutes. Alternately, pour into microwave-safe bowl; cover with paper plate. Microwave on High for 3-6 minutes; stirring occasionally. Reduce heat to Medium; microwave until hot, 2-3 minutes more. Rest in microwave for 3 minutes before serving.

Divide into individual serving bowls, dollop with lime crema, sprinkle with cheddar cheese, and serve blue chips on the side.

**Chili:** Beef, kidney beans, tomatoes, onions, garlic, ancho chilies, guajillo chiles, pasilla, brown sugar, beer, apple cider vinegar, cumin, oregano, salt, pepper.

## TOMATO JAM

*This week you'll have house-made tomato jam to enjoy anytime. You'll love it on grilled cheese or a BLT, or on toast straight up. It's a delicious addition to a cheese plate. Yum!*

Tomatoes, sugar, lemon juice, ginger, red pepper flakes, salt, cinnamon, cumin.

## CHOCOLATE PUMPKIN BARS

Pumpkin, butter, sugar, eggs, oat flour, cocoa powder, maple syrup, chocolate chips, baking powder, cinnamon, salt, vanilla. *Allergens: Milk, egg*



## SICHUAN KUNG PAO CHICKEN

### 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, Bell and Evans, Riemer Family Farm, Elderberry Hill Farms, Tipi Produce, Gentle Breeze Honey, Sassy Cow Creamery, Grande Cheese.