



PUMPKIN TORTELLONI

with roasted squash, baby kale, and sarvecchio

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

PUMPKIN TORTELLONI
ROASTED SQUASH
KALE
SARVECCHIO
SUNFLOWER SEEDS

PAIR WITH CABERNET FRANC OR BLONDE ALE

PASTURE AND PLENTY

INSTRUCTIONS

Note: Keep tortelloni in freezer until ready to cook

- 1** Bring a pot of salted water—salty like the sea—to a boil over high heat. Drop in frozen pasta and cook until heated through, 4 or 5 minutes.
- 2** Meanwhile, heat a splash of olive oil in a saute pan (everything will eventually be together in this pan, so choose a large one) over medium heat, and cook and stir squash until warm, 7-10 minutes.
- 3** Scoop out and set aside a few ounces of pasta water; drain pasta; stir pasta and kale into squash. Cook and stir for a minute to wilt the kale; add an ounce or two of reserved pasta water to create a pan sauce.
- 4** Divide onto individual serving plates, dress with sarvecchio and sunflower seeds.

RPs Tortelloni: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), pumpkin, parmesan (pasturized part-skim milk, cheese culture, salt, enzyme, cellulose), bread crumb (wheat flour (niacin, iron, thiamin mononitrate, riboflavin, folic acid) olive oil, yeast, salt), dehydrated potato flakes (potato flakes, citric acid) whole egg, butter, egg white, sugar, salt, almond extract, nutmeg. *Allergens: Wheat, milk*

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.



MUSHROOM BOURGUIGNON

with herb mashed potatoes and arugula

PAIR WITH BURGUNDY OR STOUT

IN YOUR BAG

MUSHROOM BOURGUIGNON WITH MASHED POTATOES, ARUGULA

Preheat oven to 375 degrees F. Remove lid from casserole and cover tightly with foil. Bake in the preheated oven until hot, 25-40 minutes. Place baguette in the oven for the last 5 minutes to refresh the crust. Alternately, remove lid and replace with a paper plate; heat casserole in microwave on High for 5 minutes, then on Medium High until heated through, stirring every 2 minutes, about 8 minutes more. Let casserole rest 5 minutes before serving. Warm baguette in microwave for about 10 seconds.

Sprinkle with arugula. Bon appetit!

Mushroom Bourguignon: Mushrooms, peppercorns, bay leaf, parsley, thyme, red wine, celeriac, garlic, onions, celery, carrots, flour, vegetable stock, butter, carrots. *Allergens: Wheat, milk*

APPLE SAUCE

This week you'll have fresh house-made applesauce to serve anytime.

Apples, butter, cinnamon, sugar, lemon, salt. *Allergens: Milk*

ORANGE AND GINGER BROWNIE COOKIES

Ginger, sugar, orange zest, butter, chocolate, eggs, vanilla, salt, flour, powdered sugar. *Allergens: Milk, egg*



RED JAMBALAYA

PRODUCER SPOTLIGHT

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

Elderberry Hill, Riemer Family Farm, Tipi Produce, Crossroads Community Farm, Madison Sourdough Company, Sassy Cow Creamery.