



# BLACKENED SWEET POTATO SANDWICH

on brioche with pepper jam and sour cream; carrot quinoa salad

PREP & COOK TIME

15 MINUTES

IN YOUR BAG

- BLACKENED SWEET POTATO
- BRIOCHE BUN
- ARUGULA
- PEPPER JAM
- CILANTRO-LIME SOUR CREAM
- CARROT QUINOA SALAD

PAIR WITH PINOT GRIS OR LAGER

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Preheat oven to 350 degrees F.
- 2 Place potato on a baking sheet, and bake until hot, about 10 minutes. Or, heat potato in microwave on High until hot, 2-3 minutes.
- 3 Toast bun in toaster or oven. Build sandwich with sweet potatoes, arugula, pepper jam, and sour cream.
- 4 Give the salad a good stir, and serve on the side.



**Sweet Potatoes:** Olive oil, cumin, chile de arbol, salt and pepper. **Cilantro-Lime Sour Cream:** Sour cream, cilantro and lime. **Red pepper jam:** Red peppers, honey, water, spices. **Carrot quinoa salad:** Carrots, quinoa, olive oil, red wine vinegar, spices, onions, scallions. *Allergens: Milk, wheat*

.....

### 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.



# CHICKEN AND WILD RICE CHOWDER

PAIR WITH RIESLING OR IPA

## IN YOUR BAG

CHICKEN AND WILD RICE CHOWDER

**Stovetop:** Cook and stir soup in a saucepan over medium-low heat until hot, about 7 minutes.

**Microwave:** Remove lid; cover with paper plate. Microwave on High for 3-6 minutes; stirring every minute or so, and microwave until hot, 2-3 minutes more. Rest in microwave for 3 minutes before serving.

**Chowder:** Butter, celery, carrots, onions, garlic, thyme, salt, pepper, chicken, bacon, wild rice, oat flour, chicken stock, heavy cream. *Allergens: Milk*

## FINGERLING POTATOES AND ROSEMARY

*This week you'll see fingerling potatoes and chopped rosemary in your bag to serve anytime. Preheat oven to 375 degrees F. Cut potatoes in half, toss with rosemary and a little olive oil; season with salt and pepper, and spread on a baking sheet. Roast until tender, 20-30 minutes.*

## BUCKWHEAT CHOCOLATE CHIP COOKIES

*Brown sugar, sugar, butter, eggs, vanilla, ap flour, buckwheat flour, baking powder, baking soda, salt, chocolate, walnuts, almonds, pecans, maldon sea salt. Allergens: Milk, wheat, nuts*



## ORECCHIETTE

with bolognese

## 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, Raleigh's Hillside Farm, Winterfell Acres, Madison Sourdough Company, Enos Farms, RPs Pasta.**