



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*

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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.



VEGETABLE AND WILD RICE CHOWDER

PAIR WITH RIESLING OR IPA

IN YOUR BAG

VEGETABLE 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, wild rice, oat flour, vegetable 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 red sauce

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.