



# PORCHETTA BANH MI

with Vietnamese pickled daikon and  
carrots on Batch baguette

PREP &  
COOK TIME

—  
**20**  
MINUTES

**IN YOUR BAG**

- HERBED PORCHETTA
- PICKLED DAIKON AND CARROTS
- CILANTRO
- BATCH BAGUETTE
- CHICKEN LIVER PATE
- SPICY MAYO

PAIR WITH VINHO VERDE OR IPA

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Pick leaves from cilantro stems and chop; set aside.
- 2 Heat a splash of olive oil in a skillet over medium heat, and cook porchetta slices until heated through, turning once, about 3 minutes per side. Remove porchetta from pan; leave pan on the heat.
- 3 Slice baguette in half lengthwise; toast in the hot pan, open side down, until lightly browned, just a few minutes. Add a smidge more olive oil if needed.
- 4 To assemble sandwich, spread chicken liver pate on bottom half of baguette. Layer on porchetta, pickled daikon and carrots, and cilantro. Spread top half of baguette with spicy mayo and place on top.



**Porchetta:** Pork belly, herbs and spices. **Pickled Daikon/Carrot:** Daikon radish, carrots, water, white vinegar, sugar, salt. **Chicken Liver Pate:** Chicken livers, shallots, white wine, heavy cream, butter, thyme, salt, pepper. **Spicy Mayo:** Mayo, Sriracha, vinegar, salt. **Baguette:** Flour, water, yeast, salt. *Allergens: Milk, egg, 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.



# CHICKPEA COCONUT CASHEW CURRY

with brown rice

PAIR WITH RIESLING SPATLESE OR IPA

## IN YOUR BAG

CHICKPEA-COCONUT-CASHEW CURRY, GARLIC NAAN, BROWN RICE

Heat curry in a saucepan over medium-high heat, adding up to  $\frac{1}{2}$  cup water as needed to thin, until hot, about 6 minutes. Heat rice in sauce pan with  $\frac{1}{4}$  c of water per serving, until warm through. Alternately, heat curry in microwave on High, adding water if needed, until hot, stirring every minute or so, about 3 minutes.

Pop naan into the microwave for 10-15 seconds to warm.

**Curry:** Spices, onions, chickpeas, garlic, ginger, thai chilies, cashew nuts, coconut milk, spinach, limes, cilantro. **Naan:** Flour, water, yeast, salt. *Allergens: Nuts, wheat*

## KABOCHA SQUASH

*This week you'll have kabocha squash quarters in your bag to serve anytime. Preheat oven to 400 degrees F. Brush squash quarters with a little olive oil, season with salt and pepper, and place on a baking sheet. Roast until tender, 25-40 minutes.*

## RAISIN BRAN MUFFINS

Raisin bran, milk, flour, egg, sugar, cinnamon, baking powder, vegetable oil, salt, cinnamon.

*Allergens: Wheat, milk, egg*



## WHITE BEAN CHICKEN CHILI

## 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, Bell and Evans, Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Sassy Cow Creamery, Enos Farms, Batch Bakehouse