



ONION SOUP

with crusty bread and cheddar cheese

PREP &
COOK TIME

—
20
MINUTES

IN YOUR BAG

ONION SOUP

CRUSTY BREAD

CHEDDAR CHEESE

PAIR WITH CÔTES DU RHÔNE OR BROWN ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat your oven's broiler.
- 2 Heat soup in a saucepan over medium high heat, stirring occasionally, until hot, about 6 minutes.
- 3 Place oven proof bowls on a baking sheet; divide soup into bowls. Float bread slices on top of soup and sprinkle with cheese.
- 4 Broil under the preheated broiler until cheese is melted and bubbly, about 2 minutes.



Onion Soup: Olive oil, onions, thyme, white wine, vegetable broth, horseradish, seasonings. *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.



PINK STRIPED CHIOGGIA BEET POKE WITH RICE

PAIR WITH RIESLING OR INDIA PALE ALE

IN YOUR BAG

PINK STRIPED CHIOGGIA BEET POKE

Stir beet poke to redistribute the juices. Heat rice in microwave on High until warm, about 30 seconds to 2 minutes. Divide rice onto individual serving plates; top with beet poke.

Beet Poke: Chioggia beets, sweet onion, scallions, ginger, jalapeno, soy sauce, sesame oil, sesame seeds, cilantro, togarashi, limes. **Rice:** Rice, vinegar, salt. *Allergens: Soy*

PUMPKIN PIE PUMPKINS

This week you'll have edible pie pumpkins in your bag. Use them to decorate your holiday table, or use them in your favorite recipe for pumpkin pie or pumpkin soup.

TOFFEE BARS

Flour, butter, chocolate, sugar, vanilla, salt. *Allergens: Wheat, milk*



AFRICAN VEGETABLE CURRY with basmati rice

PRODUCER SPOTLIGHT

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

Arndt Farms, Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Sassy Cow Creamery, Enos Farms, Batch Bakehouse