



# HERBED CHICKEN FUSILI

with roasted cauliflower and capers

PREP &  
COOK TIME

—  
**35**  
MINUTES

IN YOUR BAG

FUSILLI

CAPER-GARLIC CREAM

SARVECCHIO/ PINE NUTS

CAULIFLOWER

HERBED CHICKEN

PAIR WITH UNOAKED CHARDONNAY OR BLONDE ALE

PASTURE AND PLENTY

## INSTRUCTIONS

- 1 Preheat oven to 425 degrees F. Toss cauliflower with olive oil and salt and pepper; spread in a single layer onto a baking sheet.
- 2 Roast in the preheated oven until golden brown and tender, about 25 minutes.
- 3 Bring a large pot of salted water — salty like the sea — to a boil over high heat; drop in fusilli and cook until tender with a bite, about 3 minutes. Drain fusilli; set aside to keep warm.
- 4 Heat a small amount of olive oil in a skillet over high heat, and cook chicken, turning occasionally, until no longer pink at the center and internal temperature reads 165 degrees F with an instant-read thermometer. Remove chicken to a plate; keep warm.
- 5 Stir fusilli, cauliflower, and cauliflower cream together in the same skillet over medium heat; cook until hot, about 2 minutes.
- 6 Divide fusilli mixture onto individual serving plates; top with chicken and sprinkle with sarvecchio and pine nuts.

**Fusilli:** Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. **Caper-Garlic Cream:** Cream, capers, garlic, salt, pepper, lemon. **Herbed Chicken:** Chicken, herbs, garlic, salt, lemon, red pepper flakes. *Allergens: Wheat, egg, 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.



# SHAKSHUKA

with san marzano tomatoes and goat cheese

PAIR WITH PINOT GRIGIO OR AMERICAN IPA

## IN YOUR BAG

SHAKSHUKA, PITA BREAD

*\*\*You'll need eggs from your fridge this week, 1-2 eggs per serving.\*\**

**1** Preheat oven to 375 degrees F. **2** Heat shakshuka in a saucepan or ovenproof skillet until hot, about 6 minutes. Alternately, heat shakshuka in the microwave on High until hot, about 4 minutes. **3** Spread shakshuka into a shallow baking dish (or simply leave it in the ovenproof skillet). Using the back of a large spoon, make a well for each egg in the shakshuka; crack one egg into each well. **4** Bake in the preheated oven until egg whites turn opaque white, and yolks begin to thicken but are not hard, 7 to 10 minutes, If you prefer yolks hard, cook for a few minutes more. **5** Pop the pita bread into the oven for the last couple of minutes to warm. **6** Serve with pita bread.

**Shakshuka:** Olive oil, yellow bell pepper, onion, potato, garlic, cumin, turmeric, paprika, cayenne, tomatoes, goat cheese, dill. **Pita:** Flour, water, yeast, salt. *Allergens: Milk, wheat*

## NEW POTATOES

*This week you'll have tender new potatoes in your bag to serve anytime. Preheat oven to 375 degrees F. Toss potatoes in olive oil, season with salt and pepper, and place them on a baking sheet. Roast until tender when pierced with a fork, about 20 minutes.*

## CHOCOLATE CHUNK COOKIES WITH PINE NUTS

AP Flour, butter, cocoa powder, powdered sugar, pine nuts, chocolate chips, vanilla, salt.  
*Allergens: Wheat, milk, nuts*



## CHICKEN, BLACK BEAN, SWEET POTATO CHOWDER

## PRODUCER SPOTLIGHT

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

Rierner Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Sassy Cow Creamery, Enos Farms, RP's Pasta, Bell and Evans.