



PARMESAN POLENTA

with tomato ragu and Italian sausage

PREP & COOK TIME

20 MINUTES

IN YOUR BAG

- PARMESAN POLENTA
- ITALIAN SAUSAGE
- TOMATO RAGU
- SALAD GREENS
- DIJON VINAIGRETTE
- SARVECCHIO

PAIR WITH SANGIOVESE OR PORTER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Heat a splash of olive oil in a skillet over medium heat; place Italian sausage in the pan and cook, turning occasionally, until well browned on all sides, about 5 minutes. Add a splash of water to the pan, cover, reduce heat to low, and simmer until sausage is no longer pink at the center, 5-10 minutes more.
- 2 Meanwhile, pour a couple tablespoons water into a saucepan; stir in polenta, and cook over medium heat, stirring constantly, until hot, about 7 minutes. Alternately, microwave polenta with a splash of water in High for 1 minute; stir, and continue heating in 2-minute increments until hot, about 4 minutes.
- 3 Warm ragu with a splash of water in a saucepan over medium heat, stirring often, until hot, about 7 minutes. Alternately, microwave ragu, covered, on High, stirring occasionally, until hot, about 4 minutes.
- 4 Place salad greens in a large bowl; pour in vinaigrette and toss with tongs until coated.
- 5 Divide polenta and sausage onto individual serving plates; ladle ragu over top and sprinkle with sarvecchio.

Parmesan Polenta: Polenta, cream, butter, vegetable stock, parmesan cheese, seasonings. **Tomato Ragu:** Tomatoes, onion, carrot, celery, garlic, tomato paste, whole milk, red wine, salt, pepper. **Vinaigrette:** Dijon, olive oil, garlic, red wine vinegar, honey. *Allergens: Milk*

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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.



CORN CHOWDER

with sweet peppers, onions, potatoes and kale

PAIR WITH CHARDONNAY OR AMBER ALE

IN YOUR BAG

CORN CHOWDER

Warm chowder in a saucepan over medium-low heat until hot, about 7-10 minutes. Alternately, microwave on Medium High for 3 minutes, stir, and continue to cook until hot, 2-10 minutes more.

Stir before tasting – chowder may reheat unevenly.

Chowder: Sweet corn, sweet bell peppers, onions, potatoes, kale, vegetable stock, celery, carrots, seasonings.

FRESH SALAD GREENS

This week you'll see enough salad greens and housemade vinaigrette in your bag to serve twice. We suggest you toss a salad for both the Parmesan Polenta Cook Kit and the special Tart Baked Goods Savory Tart Farm-to-Freezer dinner.

APPLE STRAPS

Wholesome, healthy, locally-made fruit leather from Ugly Apple's Chef, Laurel Burleson. You'll find one or more of these tasty flavors in your bag—Apple, Apple Cranberry Ginger, or Apple Chia Seed Spice—and you'll be able to add more to your weekly order or pick them up in the store.



1 TART = 2 SERVINGS

TART BAKED GOODS BRUSSELS SPROUT TART

with fontina and bacon

PRODUCER SPOTLIGHT

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

Elderberry Hill, Winterfell Acres, Raleigh's Hillside Farm, Fraboni's, Gentle Breeze Honey (in dijon vinaigrette), Vitruvian Farms, Tart Baked Goods, Ugly Apple.