



# LAMB BURGER

with gouda and arugula; roasted sweet potato

PREP &  
COOK TIME

50  
MINUTES

IN YOUR BAG

- BRIOCHE BUNS
- SEASONED LAMB BURGER MIX
- SPICY MAYO
- WISCONSIN GOUDA
- ARUGULA
- SWEET POTATO

PAIR WITH RIOJA OR ESB

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Preheat oven to 400 degrees F. Pierce sweet potatoes; place on a baking tray.
- 2 Bake in the preheated oven until tender, about 30-50 min, depending on size. Alternately, pierce sweet potatoes; microwave on High until tender, 5-12 min.
- 3 Divide burger mix into individual portions and gently shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner — it will cook more evenly. Season with salt and pepper.
- 4 Sear burgers: Heat a cast iron pan over medium high heat. Swirl in a small amount of olive oil; then place burgers in the pan. Cook for 3 min each side, then continue to cook, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, or to desired doneness.\* Top burgers with gouda for the last minute or two to melt.
- 5 Toast bun or warm for a few seconds in microwave. Place burgers on buns, and dress with spicy mayo and arugula. Serve with roasted sweet potato.

\*Consuming raw or undercooked burgers may increase your risk of foodborne illness.

**Lamb Burger:** Lamb, mustard, spices, salt. *Allergens:* Wheat, egg, 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.



# BUTTERMILK BROCCOLI SOUP

PAIR WITH PINOT GRIS OR AMBER ALE

## IN YOUR BAG

BROCCOLI SOUP, HERBED CROUTONS, CHEDDAR CHEESE

Warm soup in a saucepan with a splash of water over medium-low heat until hot, about 7-10 minutes. Alternately, microwave soup with a splash of water on Medium High for 3 minutes, stir, and continue to cook until hot, 2-10 minutes more. Thin soup with more water as desired. Divide into individual serving bowls, scatter herbed croutons over top, sprinkle with Cheddar cheese.

**Buttermilk Broccoli Soup:** Broccoli, celery, onions, buttermilk, whole milk, vegetable stock, goat cheese, seasonings, salt. **Croutons:** Flour, water, yeast, salt, butter, herbs. *Allergens: Milk, wheat*

## RED ONION JAM

*This week you'll have a jar of our housemade red onion jam in your bag. It's delicious as a pairing for cheese, or on turkey, ham, or grilled cheese sandwiches.*

Red onions, red wine, brown sugar, thyme, balsamic vinegar, salt, pepper.

## BANANA BREAD MUFFINS

Bananas, flour, sugar, butter, eggs, baking soda, salt, vanilla. *Allergens: Wheat, milk, egg*



## THAI-STYLE WHITEFISH COCONUT CURRY

## PRODUCER SPOTLIGHT

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

Elderberry Hill, Amazing Grace Farms, Sassy Cow Creamery,  
Madison Sourdough Co., Pinn-Oak Ridge Farms.