



HEIRLOOM ROOTS AND FARRO SALAD

with fresh mozzarella

PREP & COOK TIME

30 MINUTES

IN YOUR BAG

- HEIRLOOM CARROTS/RADISHES/PARSNIPS
- CARROT TOP AND SPINACH PESTO
- HERBED FARRO
- FRESH MOZZARELLA
- SPICED PUMPKIN SEEDS

PAIR WITH VIOGNIER OR WHEAT ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Toss carrots, radishes, and turnips with a tablespoon or two of olive oil; spread vegetables onto a baking sheet. Season with salt and ground black pepper.
- 3 Roast vegetables in the preheated oven until well browned and tender, about 20 minutes.
- 4 Meanwhile, heat farro in a saucepan over medium heat with 2 tablespoons of water or olive oil until hot, about 5 minutes. Alternately, heat farro in the microwave on high, stirring in 1-minute increments until hot, about 3 minutes.
- 5 Divide farro onto individual plates. Toss vegetables with pesto; divide over farro, garnish with mozzarella, and sprinkle with pumpkin seeds.



Pesto: Carrot greens, spinach, garlic, chili flakes, salt, pepper, parmesan, olive oil. **Herbed Farro:** Farro, vegetable stock, herbs. *Allergens: Wheat, 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.



WHITE BEAN, CHICKEN CHILI

PAIR WITH CHENIN BLANC OR AMBER ALE

IN YOUR BAG

WHITE CHICKEN CHILI, PEPPER JACK CHEESE, SCALLION

Heat chili in microwave on High, stirring occasionally, until hot, about 3 minutes. Or, reheat in saucepan over medium-high heat, stirring occasionally, until bubbly and heated through, about 5 minutes.

Sprinkle pepper Jack cheese and scallions over each bowl before serving.

Chili: Cannellini bean, poblano chiles, anaheim peppers, jalapeno, onion, garlic, canola oil, chicken stock, sweet potato, seasonings, chicken. *Allergens: Milk*

FRESH ARUGULA

with house vinaigrette

*This week you'll have some fresh arugula in your bag.
Toss it with P&P house vinaigrette and enjoy it
along side one of your meals this week.*

Sunflower oil, shallots, garlic, red wine vinaigrette, whole grain mustard, honey, salt, pepper.

SUGAR COOKIES

AP flour, butter, sugar, eggs, whole milk, vanilla extract, baking powder, salt.

Allergens: Wheat, milk, egg



SQUASH, LEEK, SPANISH CHORIZO, AND CRANBERRY BEAN RISOTTO

PRODUCER SPOTLIGHT

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

Elderberry Hill Farm, Satori Cheese, Bell and Evans, Belgioioso Cheese