



ROASTED BEET AND CITRUS SALAD

with ricotta and pistachio vinaigrette

PREP & COOK TIME

25 MINUTES

IN YOUR BAG

- ROASTED BEETS
- CITRUS
- ARUGULA
- RICOTTA
- PISTACHIO VINAIGRETTE
- ROASTED PISTACHIOS
- FARRO

PAIR WITH PINOT GRIS OR WITBIER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Toss beets, citrus, and arugula with vinaigrette; season with salt and ground black pepper.
- 2 Chop roasted pistachios.
- 3 Spread half the ricotta on a serving plate; place dressed beet and citrus mix on top. Dollop on remaining ricotta and farro; sprinkle with chopped pistachios.



Vinaigrette: Pistachios, grapefruit juice, orange juice, lemon juice, shallot, herbs, honey, olive oil.
Allergens: Milk, nuts

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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.



CHICKEN WILD RICE SOUP

with seasonal vegetables

PAIR WITH PINOT GRIS OR AMBER ALE

IN YOUR BAG

CHICKEN WILD RICE SOUP, DINNER ROLL

Warm soup over medium heat in a saucepan, stirring occasionally, until hot, about 7 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes. Toss salad with vinaigrette. Pop dinner roll into the microwave for just a few seconds to warm.

Wild Rice Soup: Wild rice, chicken, bacon, celery, carrots, onions, bay leaf, flour, vegetable stock, cream.
Allergens: Wheat, milk

MIXED GREENS

with house vinaigrette

This week you will be receiving a bag of mixed greens to enjoy alongside any meal you choose or as a delicious light lunch.

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

OATMEAL RAISIN COOKIES

Oats, oat flour, brown sugar, butter, sugar, eggs, vanilla, baking soda, cinnamon, salt.

Allergens: Milk, egg



PORK VINDALOO

with potatoes and rice

PRODUCER SPOTLIGHT

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

Satori Cheese, Anson Mills, Elderberry Hill, Riemer Family Farm, Sassy Cow Creamery, Bell and Evans, Enos Farms, Madison Sourdough Company.