



LOWCOUNTRY HOPPIN' JOHN

with green chile cornbread

PREP & COOK TIME

15 MINUTES

IN YOUR BAG

- SEA ISLAND RED PEAS
- CAROLINA GOLD RICE
- RED PEA GRAVY
- SCALLIONS
- GREEN-CHILE CORNBREAD

PAIR WITH ROSÉ OR WITBIER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Place red peas, rice, and gravy into separate small saucepans over medium low heat, adding a little water to each one as needed, and cook until heated through, about 3-8 minutes. If you prefer, combine peas, rice, and gravy and heat together as above.
- 2 Slice scallions.
- 3 Pop cornbread into microwave for a few seconds to warm.
- 4 Layer rice and peas in serving bowls, top with red pea gravy, and sprinkle with scallions.



Sea Island Red Peas: Vegetable stock, red peas, onions, carrots, celery, garlic, bay leaves, thyme, jalapeno, salt. **Carolina Gold Rice:** Carolina Gold Rice, water, butter, cayenne pepper, salt. **Red Pea Gravy:** Red peas, pea cooking liquid, butter, cider vinegar. **Green-Chile Cornbread:** yellow cornmeal, AP flour, eggs, buttermilk, butter, green chilies, brown sugar, baking powder, baking soda, salt. *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.



TART BAKED GOODS
**BUTTERNUT SQUASH,
FONTINA, AND
CARMELIZED ONION TART**

with green salad and house vinaigrette

PAIR WITH SAUVIGNON BLANC OR AMBER ALE

IN YOUR BAG

TART, GREEN SALAD, HOUSE VINAIGRETTE

See ingredients and reheating instructions on tart packaging.

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

**BROWN BUTTER CHOCOLATE
CHIP COOKIE DOUGH**

Preheat oven to 375 degrees F. Line a baking sheet with parchment, or spray with nonstick cooking spray. Place cookies 2 inches apart on baking sheet.

Bake until lightly golden, about 10 minutes.

Flour, sugar, brown sugar, butter, eggs, chocolate chips, vanilla, salt. *Allergens: Wheat, milk, egg*



**ORECCHIETTE PASTA
WITH RED SAUCE**

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, Tart, Enos Farms.**