



BUTTERNUT SQUASH PIZZA

with baby kale and pickled onion

PREP & COOK TIME

30 MINUTES

IN YOUR BAG

PIZZA DOUGH

RICOTTA CHEESE

SARVECCHIO CHEESE

BUTTERNUT SQUASH

BABY KALE

PICKLED RED ONION

PAIR WITH PINOT GRIS OR WITBIER

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 On a heavily floured surface, use a rolling pin to roll out pizza dough until uniformly thin. Spray a baking sheet with nonstick spray and transfer dough to baking sheet. Brush or smear the top of the dough with olive oil. Distribute butternut squash, onions, and kale evenly over dough; drop ricotta cheese by spoonfuls on top. Finally, sprinkle on the SarVecchio.
- 3 Bake in the preheated oven until crust is golden brown and cheeses are melted, 12 - 20 minutes, to your desired doneness.
- 4 Remove from oven; slice with a large knife or pizza cutter.

Pizza Dough: Wheat flour, water, yeast, salt. **Pickled Red Onion:** Red onions, vinegar, sugar, salt. **Butternut Squash:** Butternut squash, olive oil, salt, pepper. **SarVecchio Cheese:** Pasteurized milk, cheese cultures, salt, enzymes, potato starch and/or corn starch to prevent caking. **Ricotta Cheese:** Whole milk, whey, vinegar, salt. **Baby Kale.** Allergens: *Wheat, dairy.*

.....

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.



WILD RICE SOUP

with seasonal vegetables

PAIR WITH RIESLING OR IPA

IN YOUR BAG

WILD RICE SOUP

SPINACH SALAD

WHOLE GRAIN VINAIGRETTE

1) 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.

2) Toss spinach salad with whole grain vinaigrette.

Wild Rice Soup: Wild rice, vegetable stock, celery, carrots, onions, bacon, butter, flour, bay leaf. **Spinach Salad:** Spinach. **Whole Grain Vinaigrette:** Sunflower oil, red wine vinegar, whole grain mustard, honey, garlic, tarragon, salt, pepper. *Allergens: Wheat, dairy.*

DELICATA SQUASH

This week you'll have delicata squash in your bag for roasting. Preheat oven to 400 degrees F. Slice squash in half; scoop out the seeds and discard. There's no need to peel, as the skin is edible! Cut squash into 1 inch slices. Coat with olive oil, salt and pepper; transfer to a foil lined baking sheet. Roast in the preheated oven for 20-30 minutes or until squash is tender and golden brown.

LEMON BARS

ready to enjoy!

Ingredients: AP flour, sugar, butter, lemon, lemon juice, eggs, corn starch, powdered sugar, vanilla, salt. *Allergens: Wheat, eggs, dairy.*



SAUSAGE RISOTTO

with shell beans and greens

PRODUCER SPOTLIGHT

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

Riemer Family Farm, Elderberry Hill Farms, Gentle Breeze Honey, Sassy Cow Creamery, Fraboni's, Sartori, BelGioioso, Enos Farms