



BOLOGNESE WITH FOUR CHEESE RAVIOLI

PREP &
COOK TIME

—
25
MINUTES

IN YOUR BAG

FOUR CHEESE RAVIOLI

BOLOGNESE

SARVECCHIO-PARSLEY

PAIR WITH A CABERNET SAUVIGNON TO COMPLEMENT RED SAUCE; AN IPA IS YOUR BEST CHOICE IF YOU'RE HAVING A BEER.

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Boil 4 quarts of water. Once the water is at a rolling boiling, carefully place the pasta into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil reduce the heat to a gentle boil to prevent the pasta from bursting, Boil for 4-5 minutes or until preferred al' dente texture and drain.
- 2 Reheat bolognese in sauce pan on medium-low heat with a 1/2 cup of water.
- 3 Once pasta is cooked and drained, pour the sauce over and garnish with SarVecchio-parsley.

Four Cheese Ravioli: Semolina (durum wheat, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), ricotta (whey, milk, vinegar, culture, salt), filtered water, mozzarella (pasturized milk, cheese culture, salt), asiago (cultured milk, enzymes, salt), parmesan (pasturized milk, cheese culture, salt), whole egg, salt. **Bolognese:** Pork, tomatoes, carrots, onions, celery, garlic, chili flakes, heavy cream, wine, thyme, salt, pepper. **SarVecchio-Parsley.** Allergens: *Wheat, egg, dairy.*

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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.



SWEET POTATO CURRY

with roasted cauliflower and naan

PAIR WITH AN OFF-DRY REISLING OR PILSNER

IN YOUR BAG

SWEET POTATO CURRY
ROASTED CAULIFLOWER
NAAN

- 1) Preheat oven to 350 degrees F.
- 2) Warm curry over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.
- 3) Transfer cauliflower to a baking dish; bake in the preheated oven until warmed through, about 4-6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.
- 4) Warm naan in oven for 2-3 minutes.

Sweet Potato Curry: Yellow split peas, sweet potatoes, onions, tomatoes, ginger, thai chilies, coconut milk, spices, cilantro. **Naan:** Flour, water, garlic, sunflower oil, milk, coriander leaves, salt, sesame seeds, sugar, yeast, soy flour. **Cauliflower.** Allergens: Wheat, milk, sesame seeds, soy.

HEIRLOOM CARROTS

This week you'll have heirloom carrots in your bag for roasting. Preheat oven to 375 degrees F; rinse and peel carrots. Cut cleaned carrots into similar-size pieces. Toss with olive oil, salt, and pepper; spread on a baking sheet. Roast until tender, about 20 minutes.

ORANGE AND GINGER BROWNIE COOKIES

ready to enjoy!

Ingredients: AP flour, sugar, ginger, orange zest, butter, chocolate, eggs, vanilla, powdered sugar, salt. Allergens: Eggs, wheat, dairy.



WINTER VEGETABLE AND BEEF STEW

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, RP's Pasta, Enos Farm, Madison Sourdough Company, Sassy Cow Creamery, Sartori.