



BRAISED PORK SHOULDER OVER CREAMY POLENTA

with brussels sprouts and tomato thyme jam

PREP &
COOK TIME

40
MINUTES

IN YOUR BAG

- BRAISED PORK SHOULDER
- CREAMY POLENTA
- BRUSSELS SPROUTS
- TOMATO THYME JAM

PAIR WITH PINOT NOIR OR HEFEWEIZEN

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Preheat oven to 375 degrees F.
- 2 Chop off ends and trim any rough outer leaves from brussels sprouts; slice them in half. Spread sprouts in a single layer on a baking sheet; season with a small amount of olive oil, salt, and pepper.
- 2 Roast brussels sprouts in the preheated oven until tender, about 30 minutes, or to desired doneness.
- 3 Heat braised pork shoulder and 1 cup of water in sauce pot over medium heat until warmed through.
- 4 Warm creamy polenta in a saucepan over medium heat, adding a little water or milk and stirring occasionally until hot, about 8 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave on Medium High until hot, 3-8 minutes; stir halfway through heating time, and stir in a small amount of water or milk if needed.
- 5 Divide polenta onto individual serving plates, top with pork and tomato thyme jam; serve brussels sprouts on the side.

Braised pork shoulder: Pork, carrot, onion, celery, chicken stock, seasonings, salt, pepper. **Creamy polenta:** Polenta, vegetable stock, whole milk, goat cheese, butter, salt, pepper. **Tomato thyme jam:** Tomatoes, sugar, lemon juice, ginger, red pepper flakes, thyme, salt, cinnamon, cumin. **Brussels sprouts.** Allergens: 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.



CABBAGE SOUP WITH ONION AND FARRO

PAIR WITH AN UNOAKED CHARDONNAY OR CREAM ALE

IN YOUR BAG

CABBAGE SOUP WITH ONION AND FARRO

DINNER ROLL

SARVEECCHIO

1) Warm soup 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.

2) Pop dinner roll into the microwave for 20-30 seconds until warm.

3) Ladle soup into individual bowls and sprinkle with SarVecchio.

Cabbage soup with onion and farro: Cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, vegetable stock. **Dinner roll:** Whole wheat flour, AP flour, water, yeast, salt. **SarVecchio:** Pasteurized cow's milk, cheese cultures, salt, enzymes. *Allergens: Wheat, dairy.*

DARK CHOCOLATE SEA SALT BROWNIES

Ready to enjoy!

Ingredients: Dark chocolate, flour, butter, salt, cocoa powder, sugar, brown sugar, eggs, vanilla, Maldon sea salt. *Allergens: Eggs, wheat, dairy.*



CHICKEN TIKKA MASALA

with roasted winter vegetables, brown rice, and naan

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, Bell and Evans, Enos Farms, Elderberry Hill Farm, Sassy Cow Creamery, Sartori, Odyssey Greek Yogurt, Madison Sourdough Company.

Safe Handling Instructions: Please keep all meal kit ingredients* refrigerated or frozen until ready to use, unless otherwise marked. Reheat all frozen or prepared foods to a safe temperature of 165 degrees F and cook proteins to temperatures as noted in recipe instructions. Enjoy your cook kit, ready-to-eat and thawed farm-to-freezer meals within 5 days.

*Exceptions include baked goods like dinner rolls and vegetables that hold at room temperature, like whole tomatoes and squash.