



# MEDITERRANEAN BURGER

with red cabbage slaw, tzatziki, and cucumber dill salad

PREP &  
COOK TIME

—  
**25**  
MINUTES

IN YOUR BAG

MEDITERRANEAN BURGER MIX

RED CABBAGE SLAW

TZATZIKI SAUCE

CUCUMBER-DILL SALAD

BRIOCHE BUN

PAIR WITH CABERNET OR PILSNER

## PASTURE AND PLENTY

### INSTRUCTIONS

- 1 Preheat a grill to medium high heat. Alternately, heat a greased saute pan over medium high heat.
- 2 Divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner -- it will cook more evenly.
- 3 Grill burgers on the preheated grill or saute pan, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160 degrees F, about 8-12 minutes, or to desired doneness.\*
- 4 Grill or toast bun or warm for a few seconds in microwave. Place burger on bottom bun; top with red cabbage slaw, tzatziki sauce, and top bun. Serve burger with cucumber-dill salad on the side.

\*Consuming raw or undercooked burgers may increase your risk of foodborne illness.

**Mediterranean burger:** Beef, feta, garlic scapes, oregano, mint, parsley, salt, pepper. **Red cabbage slaw:** Red cabbage, onion, vinegar, sugar, salt. **Tzatziki sauce:** Greek yogurt, cucumber, garlic, lemon juice, olive oil, dill, mint, salt. **Cucumber-dill salad:** Cucumber, vinegar, dill, sugar, salt. **Brioche bun:** Flour, butter, sugar, eggs, milk powder, salt, yeast, water. *Contains: Wheat, milk, egg*

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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 TORTILLA SOUP

PAIR WITH PINOT GRIS OR LAGER

## IN YOUR BAG

CHICKEN TORTILLA SOUP

LIME CREMA

BLUE FARM BLUE CORN TORTILLA CHIPS



1) Place soup into a saucepan over medium heat. Cook, stirring occasionally, until soup is hot and bubbly, about 10-15 minutes. Alternately, transfer soup to a microwave-safe dish and cover. Microwave on High for 3-5 minutes; stir, reduce heat to Medium High and continue to cook, stirring every minute or so, until hot, about 2-8 minutes more. Rest in microwave for 3 minutes before serving.

2) Place soup in bowls, garnish with lime crema, and serve blue chips on the side.

**Chicken tortilla soup:** Chicken, corn, tomatoes, onions, black beans, chiles in adobo, poblano peppers, chicken stock, seasonings, lime. **Lima crema:** Sour cream, lime, cilantro, salt. **Blue Farm blue corn tortilla chips:** Organic blue corn, organic sunflower oil, salt, trace of lime. *Contains: Milk.*

## MONSTER COOKIE DOUGH

Baking instructions: Bring dough to room temperature. Preheat oven to 325 degrees F and flatten dough into discs. Bake cookies in pre-heated oven for 6-8 min.

Ingredients: Oats, rice krispies, sunflower oil, brown sugar, eggs, sunbutter, raisins, chocolate chips, shredded coconut, ground flax, sunflower seeds, pumpkin seeds, baking soda, salt, vanilla. *Contains: Egg.*



## THAI VEGETABLE CURRY

## PRODUCER SPOTLIGHT

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

**Arndt Farms, Pinn Oak Ridge, Riemer Family Farm, Elderberry Hill Farms, Bell and Evans, Sassy Cow Creamery, Madison Sourdough Company, Blue Farm**

**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.