



SPRING CAMPANELLI

with hickory nut-watercress pesto, SarVecchio, shiitake mushrooms and spinach

PREP & COOK TIME

25 MINUTES

IN YOUR BAG

- CAMPANELLI
- HICKORY-NUT WATERCRESS PESTO
- SARVECCHIO
- SHIITAKE MUSHROOMS
- SPINACH
- PEPITAS

PAIR WITH SAUVIGNON BLANC OR PALE ALE

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Bring 4 quarts of water to a boil. Once boiling, carefully lower pasta into water, stirring to prevent the pasta from sticking. Boil for 4-5 minutes, or until al dente, longer if you prefer softer pasta. Drain, reserving at least ¼ cup pasta water for later.
- 2 Rinse and gently remove dirt from shiitake mushrooms. Cut mushrooms from stem, discard stem. Heat 1-2 tablespoons olive oil or butter in a medium pan. Add mushrooms. Cook and stir until mushrooms are tender, approximately 8 minutes. Remove mushrooms from pan and set aside.
- 3 Add pesto and 1/4 cup pasta water to hot pan. Stir until heated through.
- 4 Add pesto to pasta and stir to coat. Add half of the spinach, sarvechchio, and pepitas to pasta mixture. Stir to combine.
- 5 Divide pasta evenly among plates. Top with mushrooms and remaining spinach, SarVecchio, and pepitas. Enjoy!

Campanelli: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. **Hickory nut pesto:** Hickory nuts, pine nuts, watercress, spinach, SarVecchio, garlic oil, red wine vinegar, salt. **SarVecchio. Spinach. Shiitke mushrooms. Pepitas:** Pepitas, garlic oil, spices
Contains: Nuts, milk, wheat.

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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.



GREEN CHILI CHICKEN BLACK BEAN SKILLET

with rice, pickled red onions and lime crema

PAIR WITH PINOT GRIS OR MODELO NEGRO

IN YOUR BAG

- GREEN CHILI CHICKEN
- PICKLED RED ONIONS
- LIME CREMA

1) Reheat green chili mixture in saucepan with 1/2 cup water over medium heat, stirring gently, until warmed through, about 10 minutes. Alternately, remove lid, cover with a plate or paper towel, and heat in microwave on high for 2-4 minutes; stir, reduce heat to medium and heat in 2-3 minute increments until hot, about 4-8 minutes more.

2) Top with red onions and lime crema.

Green chili chicken: Chicken, poblano peppers, tomatillos, anaheim peppers, black beans, rice, sweet onions, sweet bell peppers, jalapeno, garlic, cilantro, seasonings, salt, fish sauce. **Pickled Red Onions:** Red onions, red wine vinegar, sugar, salt. **Lime Crema:** Sour cream, lime, salt. *Contains: Milk.*

PEANUT BUTTER COOKIE DOUGH

Directions: Bring dough to room temperature. Preheat oven to 325 degrees F. Place frozen cookies on parchment-lined or greased cookie sheet and flatten dough into discs. Bake in preheated oven for 12-15 minutes until golden.

Ingredients: Peanut butter, brown sugar, baking powder, salt, oat flour, vanilla, water.

Contains: Peanuts.



RED COCONUT CURRY SHRIMP WITH BROWN RICE

PRODUCER SPOTLIGHT

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

RP's Pasta, Bell and Evans, Gentle Breeze Honey, Sassy Cow Creamery, Grande Cheese Co., Sartori

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.