



KOREAN STYLE STEAK TACOS

with cucumbers, and cabbage-scallion slaw.

PREP &
COOK TIME

—
35
MINUTES

IN YOUR BAG

STEAK

CABBAGE-SCALLION SLAW

CUCUMBERS

KOREAN STYLE SAUCE

FLOUR TORTILLAS

SLAW DRESSING

PAIR WITH A CLOUDY IPA OR GERMAN REISLING

INSTRUCTIONS

- 1 Preheat grill. Remove steak from bag and pat dry with paper towel. Grill the steak to desired temperature. Alternatively, heat 1 tsp olive oil in saute pan at medium high heat, cook steak until desired temperature.*
- 2 Meanwhile, remove flour tortillas from bag, touch them on the grill for 10-30 seconds on each side.
- 3 Remove steak from grill and let rest for a couple 2-3 minutes. Slice thin and mix with half of the Korean style sauce.
- 4 Build your tacos. Flour tortilla, steak, cabbage slaw, cucumbers, and more sauce if desired.

*consuming raw or undercooked beef may increase your risk of foodborne illness. Do not consume raw.

Ingredients: Steak: Steak, garlic, ginger, soy sauce, gochujang, brown sugar, korean red pepper flakes, rice wine vinegar. **Cabbage-scallion slaw:** Red cabbage, green cabbage, carrots, scallions. **Cucumbers:** Cucumbers, sugar, salt. **Korean style sauce:** Garlic, ginger, soy sauce, gochujang, brown sugar, korean red pepper flakes, rice wine vinegar, cornstarch. **Slaw dressing:** Sesame seeds, sugar, salt, soy sauce, rice wine vinegar, lime. *Contains: Soy, 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.



WHEAT BERRY AND CELERIAC CHOWDER

PAIR WITH AN UNOAKED CHARDONNAY OR HEFEWEIZEN

IN YOUR BAG

WHEAT BERRY AND CELERIAC CHOWDER
POTTERS OYSTER CRACKERS
(FLAVORS VARY)

- 1 Warm soup over medium heat in a saucepan, stirring occasionally until hot, about 6 minutes. Alternatively, heat in microwave on medium high stirring every minute, about 4 minutes.
- 2 Transfer soup into individual bowls, top with Potter's oyster crackers.

Ingredients: Chowder: Celery root, onions, garlic, butter, wheat berries, thyme, celery, carrot, potatoes, kale, vegetable stock, seasonings. **Rosemary thyme oyster crackers:** Stone ground wheat flour, water, butter, honey, salt, yeast, wheat bran, rosemary, scallions, thyme. **Applewood smoked oyster crackers:** Stone ground wheat flour, water, butter, honey, salt, yeast, wheat bran.
Contains: Wheat, milk.



ITALIAN SAUSAGE, ROASTED TOMATO AND FENNEL BAKED ZITI

Ingredients: Tomato, onions, Italian sausage, fennel, carrots, mozzarella, ricotta, parmesan, eggs, cream, parsley, salt, pepper. **Ziti:** Wheat flour, eggs.
Contains: Milk, egg.

BROWN BUTTER CHOCOLATE CHIP COOKIE DOUGH

Ingredients: AP flour, sugar, brown sugar, butter, eggs, chocolate chips, vanilla, salt.
Contains: Wheat, egg, milk.

PRODUCER SPOTLIGHT

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

Raleigh's Hillside Farm, Winterfell Acres, Riemer Family Farm, Sassy Cow Creamery, Sartori Creamery.

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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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