



# 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.*

.....

## 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.