



KOREAN STYLE TOFU TACOS

with cucumbers, and cabbage-scallion slaw.

PREP & COOK TIME

35 MINUTES

IN YOUR BAG

- TOFU
- CABBAGE-SCALLION SLAW
- CUCUMBERS
- KOREAN STLE SAUCE
- FLOUR TORTILLAS
- SLAW DRESSING

PAIR WITH A CLOUDY IPA OR GERMAN REISLING

INSTRUCTIONS

- 1 Your tofu has been marinated, pressed, and coated in cornstarch. It needs to be pan fried to get the crispiness we are looking for.
- 2 Bring a saute pan or cast iron pan to medium-high heat with 2 tablespoons of cooking oil. Once the pan is hot, add the tofu. Don't over crowd the pan - you might have to do this in two cycles. Pan fry until crispy, flipping the tofu so that it is crispy on all sides.
- 3 Once the tofu is done, remove the remaining oil from the pan and return to a low heat. Add the Korean style sauce and stir to coat the tofu.
- 4 Reheat flour tortillas in microwave or on the stovetop for 10-30 seconds.
- 5 Build your tacos. Layer flour tortilla, tofu, cabbage-scallion slaw, cucumbers, and extra sauce from the pan if you desire.

Ingredients: **Tofu:** Tofu, garlic, ginger, soy sauce, gochujang, brown sugar, korean red pepper flakes, rie 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.



ROASTED TOMATO AND FENNEL BAKED ZITI

Ingredients: Tomato, onions, 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.