



# KOREAN STYLE TOFU TACOS

with cucumbers, and cabbage-scallion slaw.

PREP &  
COOK TIME

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**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, fliping 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, 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.



# 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.