



GRILLED CHICKEN KABOBS

with asparagus, shallots, rice, and chimichurri.

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

HERBED CHICKEN

ASPARAGUS

SHALLOTS

BASMATI RICE

CHIMICHURRI

WOOD SKEWERS

PAIR WITH A HAZY IPA OR GRUNER VETLINER

INSTRUCTIONS

- 1 Preheat grill. Soak skewers in cold water. Cut chicken into cubes, peel skin from outside of shallot, slice into large pieces. Place chicken and onion on separate skewers. (place on separate skewers as they cook at different rates).
- 2 The rice is pre-cooked, it only needs to be warmed. To reheat, place rice in covered sauce pan with 1/4 cup water and warm through
- 3 Cut the ends off of the asparagus and discard. Season asparagus with olive oil, salt and pepper.
- 4 Once the grill is hot, place the chicken skewer and shallot skewer on the grill, they will take more time than the asparagus. After about 10 minutes, add the asparagus and turn occasionally until everything is cooked through. Onions will take about 15 minutes, chicken about 10 minutes, and asparagus about 3 minutes.
- 4 Place rice, grilled vegetables, chicken on a plate and sauce with the chimichurri.

Ingredients: Chicken: Chicken, herbs, spices, lemon, salt. **Asparagus. Shallots. Basmati rice. Chimichurri:** Sunflower oil, shallot, jalapeno, cilantro, parsley, oregano, red wine vinegar, garlic, salt.

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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.



HOLLANDTOWN GOUDA GRILLED CHEESE

WITH HERB BUTTER AND TOMATO-THAI BASIL SOUP.

PAIR WITH A BEAUJOLAIS OR LAGER

IN YOUR BAG

GRILLED CHEESE

TOMATO AND THAI BASIL SOUP

HERB-WHIPPED BUTTER

- 1 Heat soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, 2-4 minutes.
- 2 Heat a skillet over medium heat. Spread herbed butter on both sides of sandwich; place sandwich in skillet and toast until bread is golden and cheese is melted, turning once, about 3 minutes per side
- 3 Cut sandwich in half; divide soup into individual bowls, and enjoy!

Ingredients: **Grilled cheese:** Madison sourdough bread, gouda, muenster cheese. **Tomato soup:** Tomato, sweet onion, celery, garlic, white wine, coconut milk, olive oil, herbs and spices. **Whipped butter:** heavy cream, herbs, salt and pepper. *Contains: Wheat, milk.*



BRAISED PORK SHOULDER WITH ROASTED CARROTS AND WILD RICE

Ingredients: Braised pork shoulder: Pork, Carrots, Celeriac root, Onions, Celery, Roasted carrots, Wild rice, herbs, spices, salt.

MADISON CHOCOLATE COMPANY J HENRY BOURBON CARMEL CHOCOLATE TRUFFLES

Ingredients: unsweetened chocolate, glucose, sugar, cocoa butter, soy and or sunflower lecithin, heavy cream, org. butter, vanilla bean, sea salt, whiskey and or bourbon.

Contains: Milk.

PICKLES

Ingredients: Cucumbers, red wine vinegar, salt, sugar, pink peppercorns, dill, red pepper flakes.

PRODUCER SPOTLIGHT

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

*Raleigh Hillside Farm, Elderberry Hill Farm,
Riemer Family Farm, Bell and Evans, Vitruvian Farms,
Hollandtown Creamery, Madison Sourdough Company,
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.