



# PIZZA KIT

with pesto, mozzarella, provolone, zucchini, arugula, asparagus and Calabrian peppers.

PREP &  
COOK TIME

30  
MINUTES

IN YOUR BAG

PIZZA DOUGH

MOZZARELLA AND PROVOLONE

ARUGULA

ASPARAGUS/ZUCCHINI

CALABRIAN PEPPERS

PAIR WITH A SAUVIGNON BLANC OR BROWN ALE

PASTURE AND PLENTY

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## INSTRUCTIONS

- 1 Preheat oven for 425 degrees F.
- 2 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough on the baking sheet until thin with slightly thicker edges. Spread the pesto over the dough.
- 3 Thinly slice Summer squash, chop asparagus into bite sized pieces. Sprinkle mozzarella and provolone blend on pizza. Top with zucchini, asparagus, and Calabrian peppers evenly over crust.
- 4 Bake in the preheated oven until crust is golden brown and cheeses are melted, 12 - 20 minutes.
- 5 Remove from oven. Sprinkle with arugula, and slice with a large knife or pizza cutter.

**Ingredients: Pizza Dough:** Water, yeast, flour, salt. **Pesto:** Arugula, turnip greens, sunflower seeds, garlic, parm, red pepper flakes, olive oil, salt, pepper. **Mozzarella. Provolone. Arugula. Zucchini. Asparagus. Calabrian peppers.** Contains: *Wheat, milk.*

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.



# TVP DAN DAN NOODLES

WITH FRIED SHALLOTS AND ROASTED PEANUTS.

PAIR WITH A RIESLING OR AMBER ALE

## IN YOUR BAG

TVP DAN DAN SAUCE

UDON NOODLES

ROASTED PEANUTS/FRIED SHALLOTS

- 1 Drop noodles into bowl of cold water. While noodles are soaking, reheat dan dan sauce in a small saucepan on medium-low heat with 1/2 cup of water.
- 2 Once noodles have seperated, bring a medium skillet to medium-high heat and add one tablespoon of oil. Drain noodles. Once the oil is heated, add the drained noodles to the pan.
- 3 Heat noodles for 30 seconds in pan, stirring occasionally. Pour half of the dan dan sauce into the pan; stir to coat noodles.
- 3 Place noodle and sauce mixture on plate. Top with remaining sauce, fried shallots and roasted peanuts.

**Ingredients:** TVP dan dan sauce: TVP, pickled mustard greens, chili oil, chinkiang vinegar, soy sauce, sugar, garlic. **noodles:** Wheat flour, water, pasteurized whole eggs, salt, FD&C yellow #5 and #6, sodium benzoate, potassium carbonate. **Roasted peanuts. Shallots.**  
*Contains: Wheat, milk, soy, egg, nuts.*



# VEGETABLE POT PIE

**Ingredients:** Onions, carrots, peas, celery, butter, AP flour, vegetable stock, seasonings. *Contains: Milk, wheat.*

## ZUCCHINI MUFFINS

Ingredients: AP flour, zucchini, eggs, vegetable oil, salt, nutmeg, baking soda, cinnamon, sugar, water, lemon juice.

*Contains: Wheat, egg.*

## PRODUCER SPOTLIGHT

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

*Bell and Evans, Elderberry Hill Farms, Raleigh's Hillside Farm, Enos Farms, Grande Cheese, Vitruvian Farms, Blue Farm.*

**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.