



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

2433 University Avenue, Madison, WI 53726 | hello@pastureandplenty.com | pastureandplenty.com

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.