



# SMOKED MOZZARELLA TORTELLONI

with peas, SarVecchio and zucchini.

PREP &  
COOK TIME

—  
**30**  
MINUTES

IN YOUR BAG

SMOKED MOZZARELLA TORTELLONI

PEAS

SARVECCHIO

ZUCCHINI

PAIR WITH A PINOT GRIS OR WITBIER

## INSTRUCTIONS

- 1 Bring a large pot of heavily salted water to a boil. Slice zucchini into bite sized pieces.
- 2 Add pasta to the boiling water; cook until tender with a bite, about 4-5 minutes. Save 1/2 cup pasta water before draining pasta.
- 3 While pasta is cooking, heat a medium skillet over medium high heat. Add 1 tablespoon of olive oil. Once oil is hot, add zucchini, cook and stir until crisp tender, about 4 minutes. Stir in peas to warm through, about 1 minute more. Season to taste with salt and black pepper.
- 4 Pour up to 1/2 cup of hot pasta water into zucchini; cook and stir to make a pan sauce, about 1 minute. (Add a little butter--about a teaspoon per serving--at this point if you like.)
- 5 Stir pasta into skillet with zucchini and peas and toss to coat. Divide onto individual serving plates and sprinkle with SarVecchio.

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**Ingredients: Smoked Mozzarella Tortelloni:** Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), mozzarella (cultured part-skim milk, salt, enzymes), ricotta (whey, milk, vinegar, culter, salt), natural liquid smoke, bread crumb (wheat flour (niacin, iron, thiamin mononitrate, riboflavin, folic acid) olive oil, yeast, salt), filtered water, whole egg, olive oil, salt, parsley. **Peas. Sar Vecchio. Zucchini.**  
*Contains: Wheat, milk, egg.*

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.



# LARB STYLE TVP LETTUCE WRAPS

WITH BULGUR WHEAT AND CUCUMBER SALAD.

PAIR WITH A PINOT NOIR OR LAGER

## IN YOUR BAG

LARB STYLE TVP

BOSTON BIBB LETTUCE

CUCUMBER SALAD

MINT AND CILANTRO

1) Stir pork and bulgur together with up to 1/2 cup water in a shallow pan over medium-high heat; cook, stirring occasionally, until the water is evaporated and is heated through, about 6 minutes. Alternately, microwave pork and bulgur with a splash of water on High until heated through, 3-6 minutes

2) Meanwhile, pick the mint and cilantro leaves from their stems; chop or leave whole as desired. You'll be sprinkling these on top of your lettuce wraps.

3) Remove pork mix from heat, and season to taste with salt and pepper.

4) Place lettuce leaves on serving plates, and divide pork mix over lettuce leaves.

**Ingredients:** Larb: TVP, honey, shallots, chile de arbol, sambal, soy sauce, salt & pepper, lime, Thai chilies, lemongrass, ginger, bulgur wheat. Boston bibb lettuce. Cucumber salad: Cucumber, red onion, rice vinegar, sugar, salt.  
Contains: Wheat, soy.



# RED RICE AND GREEN CHILE SWEET POTATO BURRITO

**Ingredients:** Sweet potato, green chiles, onions, black beans, cheese, spices.

**Flour tortilla:** AP flour, salt, soybean oil, baking powder, water. **Red rice:** Rice, tomato, seasonings, salt.

Contains: Wheat, milk, soy.

## PEANUT BUTTER COOKIE DOUGH

**Ingredients:** Peanut butter, oat flour, brown sugar, baking powder, vanilla, salt.

Contains: Nuts.

## HAKUREI TURNIPS AND SCALLION RAMP AIOLI

**Ingredients:** Hakurei turnips. Scallion ramp aioli: Mayonnaise, ramps, scallions, garlic, red wine vinegar sugar, salt, smoked paprika. Contains: Egg.

## PRODUCER SPOTLIGHT

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

*RP's Pasta, Sartori, Vitruvian Farms, Enos Farms.*

**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.