



PORK BELLY PORCHETTA BAHN MI

with Vietnamese pickled carrots.

PREP &
COOK TIME

—
20
MINUTES

IN YOUR BAG

- PORK BELLY PORCHETTA
- PICKLED CARROTS
- CUCMBERS AND CILANTRO
- BATCH BAKEHOUSE BAGUETTE
- CHICKEN LIVER PATE
- SPICY HERB MAYO

PAIR WITH A VINHO VERDE OR IPA

PASTURE AND PLENTY

INSTRUCTIONS

- 1 Pick leaves from cilantro stems and chop or slice cucumber; set aside.
- 2 Heat about 1 tablespoon of olive oil in a skillet over medium heat, and cook porchetta slices until heated through, turning once, about 3 minutes per side. Remove porchetta from pan; leave pan on the heat.
- 3 Slice baguette in half lengthwise; toast in the hot pan, open side down, until lightly browned, just a few minutes. (Add a bit more olive oil to the pan if needed.)
- 4 To assemble sandwich, spread chicken liver pate on bottom half of baguette. Layer on porchetta, cucumbers, pickled carrots, and cilantro. Spread top half of baguette with spicy mayo and place on top.

Ingredients: **Pork belly porchetta:** Pork belly, herbs and spices. **Pickled Carrot:** Carrots, water, white vinegar, sugar, salt. **Chicken liver pate:** Chicken livers, shallots, white wine, heavy cream, butter, thyme, salt, pepper. **Spicy mayo:** Mayonnaise, Sriracha, herbs, vinegar, salt. **Batch Bakehouse baguette:** AP flour, water, yeast, salt. **Cucumber. Cilantro.** Contains: *Wheat, milk, egg.*

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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.



SWISS CHARD, LEEK, HERB, AND RICOTTA TART

PAIR WITH A PINOT GRIS OR PORTER

IN YOUR BAG

VEGETABLE TART

GREENS

CITRUS VINAIGRETTE

- 1 Pre-heat oven to 375 degrees F.
- 2 Bake tart in pre-heated oven until warmed through, 25-35 minutes.
- 3 Shake vinaigrette. Toss vinaigrette with greens and serve alongside vegetable tart.

Ingredients: Vegetable Tart: AP flour, butter, water, salt, Swiss chard, olive oil, garlic, leeks, chili flakes, salt, pepper, ricotta cheese, sarvecchio cheese, thyme, parsley, rosemary, lemon, eggs. **Citrus Vinaigrette:** Citrus, Dijon mustard, shallot, olive oil, salt, pepper. **Greens.** Contains: *Wheat, milk, egg.*



BACON FRIED RICE

Ingredients: Bacon, rice, onions, carrots, corn, peas, broccoli, edamame, zucchini, squash, egg, scallions, garlic, ginger, soy sauce, sambal.
Contains: *Egg, soy.*

HEIRLOOM CARROT CAKE MUFFINS

Ingredients: AP flour, carrots, vegetable oil, egg, sugar, cinnamon, baking soda, baking powder, salt.
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:*

*Batch Bakehouse, Garden to Be, Raleigh's Hillside Farm,
Winterfell Acres, Riemer Family Farm, Marr's Valley View
Farms, Sartori Cheese.*

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.