



# LEMONGRASS TOFU BAHN MI

with Vietnamese pickled carrots.

PREP &  
COOK TIME

—  
**20**  
MINUTES

## IN YOUR BAG

LEMONGRASS TOFU  
PICKLED CARROTS  
CUCMBERS AND CILANTRO  
BATCH BAKEHOUSE BAGUETTE  
MUSHROOM DUXELLE  
SPICY HERB MAYO

PAIR WITH A VINHO VERDE OR IPA

## PASTURE AND PLENTY

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## 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 tofu slices until heated through, turning once, about 3 minutes per side. Remove tofu 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 mushroom duxelle on bottom half of baguette. Layer on tofu, cucumbers, pickled carrots, and cilantro. Spread top half of baguette with spicy mayo and place on top.

**Ingredients: Lemongrass tofu:** Tofu, lemongrass, garlic, brown sugar, pepper, coriander, soy sauce, salt. **Pickled Carrot:** Carrots, water, white vinegar, sugar, salt. **Mushroom Duxelle:** Mushrooms, thyme, butter, salt, pepper. **Spicy mayo:** Mayonnaise, Sriracha, herbs, vinegar, salt. **Batch Bakehouse baguette:** AP flour, water, yeast, salt. **Cucumber. Cilantro.** Contains: Wheat, milk, egg, soy.

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

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- 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.*



# VEGETABLE FRIED RICE

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

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## HEIRLOOM CARROT CAKE MUFFINS

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

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## 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.*

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**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.