



GRILLED VEGGIE GYRO BURGER

with red cabbage slaw, tzatziki, and cucumber dill salad.

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

VEGGIE GYRO BURGER
RED CABBAGE SLAW
TZATZIKI SAUCE
CUCUMBER-DILL SALAD
BRIOCHE BUN

PAIR WITH A CABERNET OR PILSNER

INSTRUCTIONS

- 1 Preheat grill to medium heat. Alternatively, heat medium skillet to medium heat.
- 2 Divide burger mix into individual portions and shape into patties. Pinch center of the patty between your thumb and finger to make center slightly thinner. This helps the burger cook evenly.
- 3 Grill burgers on preheated grill (or skillet), turning occasionally, until the internal temperature (measured with an instant read thermometer) reads 160 degrees F, about 8-12 minutes.
- 4 Grill or toast bun or warm for a few seconds in microwave. Place burger on bottom bun. Top with cabbage slaw, tzatziki sauce, and top bun
- 5 Serve burger with cucumber-dill salad.

Ingredients: **Veggie gyro burger:** Tofu, black beans, quinoa, flaxseed meal, sunflower butter, mayo, garlic, cayenne pepper, mint, oregano, parsley, cornstarch, salt, pepper. **Red cabbage slaw:** Red cabbage, onion, vinegar, sugar, salt. **Tzatziki sauce:** Greek yogurt, cucumber, garlic, lemon juice, olive oil, dill, mint, salt. **Cucumber-dill salad:** Cucumber, red onion, vinegar, dill, sugar, salt. **Brioche bun:** AP flour, butter, sugar, eggs, milk powder, salt, yeast, water. *Contains: Wheat, egg, milk, 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.



ROASTED BROCCOLI-CHEESE SOUP

PAIR WITH A PINOT GRIS OR LAGER

IN YOUR BAG

ROASTED BROCCOLI-CHEESE SOUP
SPICED PEPITAS
MICHE CRUMBLE

- 1) Heat saucepan to medium high heat.
- 2) Pour soup into saucepan, heat, stirring often, about 6-8 minutes.
- 3) Divide into individual bowls, sprinkle with spiced pepitas and miche crumble.

Ingredients: Creamy broccoli soup: Broccoli, yellow onions, carrots, russets, vegetable stock, garlic, whole milk, sharp cheddar, butter, coriander seed, hot sauce, salt, pepper. **Spiced pepitas:** Pepitas, cumin, mustard seed, turmeric, parsley, lemon zest, salt. **Miche crumble:** Miche, sunflower oil, salt. *Contains: Milk, wheat.*



VEGETABLE POT PIE

Ingredients: Onions, carrots, celery, seasonings, butter, flour, chicken stock, garlic, salt. *Contains: Wheat, milk.*

WATERMELON SLICES

MACAROONS

Ingredients: Egg whites, coconut flakes, sugar, AP flour, vanilla, salt.
Contains: Egg, wheat.

PRODUCER SPOTLIGHT

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

Cold Valley Farm, Crossroads Community Farm, Driftless Organics, Elderberry Hill Farms, Madison Sourdough Company, Raleigh's Hillside Farm, REAP Food Group, Riemer Family Farms, Vitruvian Farm, Winterfell Acres.

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.