



# SUMMER VEGETABLE PASTA

with bacon lardons

PREP &  
COOK TIME

—  
**25**  
MINUTES

IN YOUR BAG

- RP'S CAMPANELLI PASTA
- SUMMER VEGETABLES
- SARVECCHIO
- BACON LARDONS

PAIR WITH A PINOT NOIR OR PILSNER

## INSTRUCTIONS

- 1 Bring a large pot of heavily salted water--salty like the sea--to a boil. Cut summer squash in half lengthwise, then slice into half moons. Slice onions thinly, and cut tomatoes in half.
- 2 Cook and stir onions with a splash of olive oil in a skillet over medium high heat until it begins to soften, about 6-8 minutes. Stir in summer squash; cook until tender, about 4 minutes more.
- 3 Add pasta to the boiling water; cook until tender with a bite, about 4-5 minutes.
- 4 Stir cherry tomatoes and bacon into skillet with vegetables; cook just until warm, about 2 minutes more. Season to taste with salt and black pepper.
- 5 Ladle up to 1/2 cup of hot pasta water into vegetables; 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.
- 6 Drain pasta; stir into skillet with vegetables and toss to coat. Spoon onto individual serving plates and sprinkle with SarVecchio.

**Ingredients:** Campanelli: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. **Tomato, squash, cippolini onions. SarVecchio. Bacon lardons.**  
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.



# RATATOUILLE WITH CREAMY POLENTA

PAIR WITH A TEMPRANILLO OR AMBER ALE

### IN YOUR BAG

RATATOUILLE

CREAMY POLENTA

1) Warm ratatouille with 1/4-1/2 cup water in a saucepan over medium heat until hot, stirring occasionally, 6-10 minutes. Alternately, microwave ratatouille with a splash of water on Medium High until hot, 3-6 minutes, stirring occasionally.

2) Warm polenta with 2 tablespoons to 1/4 cup water in a small saucepan over medium heat, stirring often, until hot, 4-7 minutes. Alternately, microwave polenta with a small amount of water on Medium High until hot, 2-5 minutes, stirring occasionally.

3) Divide onto individual serving plates, placing the ratatouille on top of the polenta.

**Ingredients: Ratatouille:** Summer squash, eggplant, yellow onions, green bell pepper, red bell pepper, tomatoes, garlic, olive oil, herbs, salt, pepper. **Polenta:** Cornmeal, whole milk, cream, vegetable stock, cheese, salt, pepper.  
Contains: Milk.



# SMOTHERED GREEN CHILE CHICKEN BURRITO

**Ingredients:** Chicken, brown rice, green chiles, tomatillos, onions, black beans, cheese, spices, tortilla: ap flour, water, vegetable shortening, salt.  
Contains: Wheat, milk.



# LEMON-VANILLA PANNA COTTA WITH DOOR COUNTY CHERRY COMPOTE

**Ingredients:** Heavy cream, milk, sugar, cherries, gelatin, water, vanilla, lemon, salt.  
Contains: Milk.



### 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 Cheese, Vitruvian Farms, Driftless Organics, Marr's Valley View Farm, Raleigh's Hillside Farm, Tipi Produce, 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.