



PORK DAN DAN NOODLES

with scallions and roasted peanuts.

PREP &
COOK TIME

—
35
MINUTES

IN YOUR BAG

- PORK DAN DAN SAUCE
- NOODLES
- SCALLIONS
- ROASTED PEANUTS

PAIR WITH AN AMBER ALE OR RIESLING

INSTRUCTIONS

- 1 Drop noodles into bowl of cold water. In the meantime, reheat dan dan sauce on medium-low heat with 1/2 cup of water.
- 2 Once noodles have separated, bring saute pan to medium-high heat and add one tablespoon of olive oil. Once it is heated, add the drained noodles.
- 3 Place noodle and sauce mixture on plate, top with remaining sauce, sliced scallions, and roasted peanuts.

Ingredients: Pork dan dan sauce: Pork, pickled mustard greens, onion, chili oil, chinkiang vinegar, soy sauce, sugar, garlic. **Noodles:** Wheat flour, water, pasteurized whole eggs, salt, FD&C yellow #5 and #6, sodium benzoate, potassium carbonate. **Roasted peanuts. Scallions.**
Contains: Egg, wheat, soy, nuts.

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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.



BRAISED SHORT RIB SANDWICH WITH PEPPERS AND ONIONS

PAIR WITH A CABERNET SAUVIGNON OR AMBER ALE

IN YOUR BAG

BRAISED SHORT RIB
ONIONS AND PEPPERS
MOZZARELLA AND PROVOLONE BLEND
MADISON SOURDOUGH BRIOCHE BUNS

- 1) Heat short rib with its juices in a small saucepan over medium heat until heated through, about 5 minutes. Alternatively, remove lid, cover with plate or paper towel and microwave on medium-high power until hot, about 1 minute.
- 2) Preheat broiler. Build sandwich: layer short rib, onions and peppers, and cheese onto open bun. Place on baking sheet.
- 3) Toast under preheated broiler until cheese is melted, about 1-2 minutes.
- 4) Toss salad greens with vinaigrette and serve alongside sandwich.

Ingredients: Braised short rib: Beef, beef stock, herbs, spices. **Red wine vinaigrette:** Sunflower oil, red wine vinegar, mustard, honey, salt, pepper. **Brioche bun:** AP flour, water, milk, yeast, salt. **Onion, Pepper, Mozzarella and provolone blend, Summer greens.**
Contains: Milk, wheat.



WILD RICE SOUP WITH LATE SUMMER VEGETABLES

Ingredients: Wild rice, celery, carrot, onion, bay leaf, garlic, spices, vegetable stock.
Contains: Wheat.

MONSTER COOKIE DOUGH

Preheat oven to 350 degrees F. Place thawed dough balls on greased or parchment-lined baking sheet.
Bake in preheated oven for 12-18 minutes.

Ingredients: Oats, rice krispies, ground flax, sunflower seeds, pumpkin seeds, unsweetened shredded coconut, egg, brown sugar, sunflower seed butter, coconut oil, chocolate chips, baking soda, dried fruit, salt, vanilla.
Contains: Eggs, milk. Do not consume raw cookie dough.

APPLE SAUCE

Ingredients: Apples, butter, sugar, spices, 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:*

Arndt Farms, Driftless Organics, Raleigh's Hillside Farm, Elderberry Hill Farm, Winterfell Acres, Vitruvian Farms, Batch Bakehouse, Gentle Breeze Honey, Crossroads Community Farms, Door Creek Orchard.

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.