



LATE SUMMER FUSILLI

with cauliflower, capers, and herbed chicken.

PREP &
COOK TIME

—
35
MINUTES

IN YOUR BAG

- RP'S FUSILLI
- CAPER-GARLIC CREAM
- SARVECCHIO AND PINE NUTS
- CAULIFLOWER
- HERBED CHICKEN

PAIR WITH AN UNOAKED CHARDONNAY OR BLONDE ALE

INSTRUCTIONS

- 1 Preheat oven to 425 degrees F. Toss cauliflower with olive oil and salt and pepper; spread in a single layer onto a baking sheet.
- 2 Roast in the preheated oven until golden brown and tender, about 25 minutes.
- 3 Bring a large pot of salted water to a boil over high heat; drop in fusilli and cook until tender with a bite, about 3 minutes. Drain fusilli; set aside to keep warm.
- 4 Heat one tablespoon olive oil in a skillet over high heat, and cook chicken, turning occasionally, until no longer pink at the center and internal temperature reads 165 degrees F with an instant-read thermometer. Remove chicken to a plate; keep warm.
- 5 Stir fusilli, cauliflower, and cream together in the same skillet over medium heat; cook until hot, about 2 minutes.
- 6 Divide fusilli mixture onto individual serving plates; top with chicken and sprinkle with sarvecchio and pine nuts.

Ingredients: Fusilli: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. **Caper-Garlic Cream:** Cream, Capers, garlic, salt, pepper, lemon. **Herbed Chicken:** Chicken, herbs, garlic, salt, lemon, red pepper flakes. **Cauliflower. Sarvecchio. Pine nuts**
 Contains: Wheat, milk, egg, nuts..

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.



STEAK CHILI

PAIR WITH A TEMPRANILLO OR AMBER ALE

IN YOUR BAG

STEAK CHILI

LIME CREMA

CHEDDAR CHEESE

BLUE CHIPS

1) Cook and stir chili in a saucepan over medium-low heat until hot, about 7-10 minutes. Alternately, pour into microwave-safe bowl; cover with paper plate. Microwave on High for 3-6 minutes; stirring occasionally. Reduce heat to Medium; microwave until hot, 2-3 minutes more. Rest in microwave for 3 minutes before serving.

2) Divide into individual serving bowls, dollop with lime crema, sprinkle with Cheddar cheese, and serve blue chips on the side.

Ingredients: Beef, kidney beans, tomatoes, onions, garlic, ancho chilies, guajillo chiles, pasilla, brown sugar, beer, apple cider vinegar, cumin, oregano, salt, pepper. **Lime crema:** Sour cream, lime, salt. **Cheddar cheese.** **Blue chips:** Organic blue corn, organic sunflower oil, salt.

Contains: Milk.



SHAKSHUKA

WITH TOMATOES, GOAT CHEESE, AND HERBS,
AND PITA BREAD

Ingredients: Olive oil, yellow bell pepper, onion, potato, garlic, cumin, turmeric, paprika, cayenne, tomatoes, goat cheese, dill. Pita bread: AP flour, salt, water, yeast oil. *optional 2 eggs from your home. Contains: Wheat., milk, egg.

*Warm pita bread in the microwave or stovetop for the last 2-5 minutes while your eggs are cooking.

PEANUT BUTTER 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: Peanut butter, brown sugar, baking powder, salt, oat flour, vanilla, water. Contains: Nuts. Do not consume raw cookie dough.

CHERRY TOMATOES

Enjoy some of the last tomatoes of the season from Raleigh's Hillside Farm.

PRODUCER SPOTLIGHT

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

Arndt Farms, Bell and Evans, Raleigh's Hillside Farm, Winterfell Acres, Sassy Cow Creamery, Sartori Cheese, Blue Farm Blue Chips, RP's Pasta, Montchevre.

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.