



# LATE SUMMER FUSILLI

with cauliflower, capers, and herbed gigante white beans.

PREP &  
COOK TIME

—  
**35**  
MINUTES

IN YOUR BAG

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

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 Warm gigante beans in a small saucepan over low heat until heated through, about 5 minutes.
- 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 beans and sprinkle with sarvecchio and pine nuts.

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

**Contains:** Milk, wheat, 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.



## TWO BEAN CHILI

PAIR WITH A TEMPRANILLO OR AMBER ALE

### IN YOUR BAG

- TWO BEAN 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:** **Chili:** Kidney beans, gigante 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.