

VEGETARIAN



RP'S FOUR CHEESE RAVIOLI

with tomato-mushroom ragu.

PREP &
COOK TIME

—
25
MINUTES

IN YOUR BAG

RP'S FOUR CHEESE RAVIOLI
TOMATO-MUSHROOM RAGU
SARVECCHIO AND PARSLEY

PAIR WITH AN UNOAKED CHARDONNAY OR BLONDE ALE

INSTRUCTIONS

- 1 Prepare a pot of boiling water. We recommend 4 quarts of water per 1 lb. of RP's ravioli. With your hands, gently loosen the pasta. Once the water is at a rolling boil, carefully place the loosened pasta into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil reduce the heat to a gentle boil to prevent the ravioli from bursting, Boil for 4-5 minutes or until preferred al' dente texture and drain..
- 2 Reheat tomato-mushroom ragu in sauce pan on medium-low with a 1/2c water until warmed through..
- 3 Once pasta is cooked and drained, divide on to individual dishes. Pour the sauce over, top with sarvecchio and parsley.

Ingredients: Four Cheese Ravioli: Semolina (durum wheat, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), ricotta (whey, milk, vinegar, culture, salt), filtered water, mozzarella (pasturized milk, cheese culture, salt), asiago (cultured milk, enzymes, salt), parmesan (pasturized milk, cheese culture, salt), whole egg, salt. **Tomato-Mushroom Ragu:** Tomatos, mushrooms, red bell peppers, tomatoes, carrots, onions, celery, garlic, chili flakes, wine, thyme, salt, pepper.. **SarVecchio. Parsley.**

Contains: Milk, wheat, 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.



ROASTED FALL VEGETABLES

with farro salad and ricotta.

PAIR WITH A VIOGNIER OR HEFEWEIZEN

IN YOUR BAG

HEIRLOOM CARROTS
ROASTED BABY BEETS
HERBED FARRO
HOUSE VINAIGRETTE
HERBED RICOTTA
SPICED PUMPKIN SEEDS

- 1) Preheat oven to 375 degrees F. Peel carrots and cut into bite sized pieces. Toss carrots with a splash of olive oil and spread on baking sheet.
- 2) Bake carrots in the preheated oven for about 15 minutes. Add beets to the baking sheet and cook for an additional 10 minutes. (beets are precooked).
- 3) Meanwhile, heat a teaspoon of olive oil in a skillet over medium heat; stir in farro, and cook and stir until hot, about 5 minutes. Alternately, heat farro in microwave on high, until hot, stirring often, 1 to 3 minutes.
- 4) Divide farro onto individual plates. Toss vegetables with vinaigrette; divide over farro. Spoon ricotta on top, and sprinkle with pumpkin seeds.

Ingredients: **Herbed Farro:** Farro, vegetable stock, herbs. **Herbed Ricotta:** Ricotta, lemon zest, herbs, salt. **Spiced pumpkin seeds:** Pumpkin seeds, sunflower oil, spices. **House Vinaigrette:** Sunflower oil, garlic, shallot, whole grain mustard, red wine vinegar, salt. **Roasted baby beets.** **Heirloom carrots.**
Contains: Milk, wheat.



VEGETARIAN SHEPHERD'S PIE

Ingredients: Potatoes, onions, carrots, celery, peas, vegetable stock, garlic, tomato paste, red wine, thyme, bay leaf, ap flour, butter, salt and pepper. Mashed Potatoes: Potatoes, heavy cream, parmesan cheese, butter, salt and pepper.
Contains: Wheat, milk, egg.

PUMPKIN CHEESECAKE WITH GINGERSNAP CRUST

Ingredients: AP Flour, cream cheese, pumpkin puree, butter, sugar, molasses, sour cream, egg, baking soda, salt, pumpkin spices, pecans, vanilla extract, orange zest. Contains: Milk, wheat, egg, nuts.

ELDERBERRY HILL FARM GREENS

PRODUCER SPOTLIGHT

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

Elderberry Hill Farm, Winterfell Acres, Vitruvian Farm, Sassy Cow Creamery, Raleigh's Hillside Farm, Enos Farms, Arndt Farms, Sartori Cheese, Crossroads Community Farm

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.