



# BUTTERNUT SQUASH PIZZA KIT

PREP &  
COOK TIME

—  
**30**  
MINUTES

## IN YOUR BAG

- PIZZA DOUGH
- BUTTERNUT SQUASH
- HERBED RICOTTA
- RED ONION JAM
- LACINATO KALE
- SARVECCHIO CHEESE

PAIR WITH A PINOT GRIS OR WITBIER

## INSTRUCTIONS

- 1 Preheat oven to 425 degrees F. Toss butternut squash cubes with a small amount of olive oil; place on a baking sheet.
- 2 Roast squash in the preheated oven until tender, about 15 minutes.
- 3 Trim any tough center ribs from kale. Chop kale leaves into ribbons; discard ribs.
- 4 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Brush or smear the dough with olive oil; spread on onion jam. Scatter butternut squash and kale evenly over crust; drop ricotta cheese by spoonfuls on top. Finally, sprinkle on sarvecchio cheese.
- 5 Bake pizza in the preheated oven until crust is golden brown and cheese is melted, 12 - 20 minutes.
- 6 Remove from oven; slice with a large knife or pizza cutter. Enjoy!

**Ingredients:** **Pizza dough:** Water, yeast, flour, salt. **Red onion jam:** Red onion, red wine, brown sugar, balsamic, herbs, salt, pepper. **Herbed ricotta cheese:** Ricotta cheese, thyme, rosemary, salt, pepper. **SarVecchio. Butternut squash. Lacinato kale.**

Contains: Wheat, milk,  
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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.



## ITALIAN SAUSAGE, CABBAGE, ONION, AND FARRO SOUP

PAIR WITH AN UNOAKED CHARDONNAY OR PALE ALE

### IN YOUR BAG

ITALIAN SAUSAGE, CABBAGE, ONION AND FARRO SOUP

MADISON SOURDOUGH DINNER ROLL

1) Warm soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring occasionally, about 4 minutes.

2) Pop dinner roll into the microwave for just a few seconds.

3) Ladle soup into individual bowls, serve with dinner roll and enjoy.

**Ingredients:** Italian sausage, cabbage, onion, farro soup: Italian Sausage, cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, chicken stock. **Dinner roll:** AP flour, milk, yeast, sugar, salt, water.

Contains: Milk, wheat.



## AFRICAN BEEF CURRY WITH BASMATI RICE

**Ingredients:** Ground beef, red onion, garlic, curry powder, cumin, coriander, tomatoes, rainbow chard, heirloom potatoes, peanut butter, salt, nutmeg.  
Contains: Nuts

## GINGER MOLASSES COOKIES

**Ingredients:** AP flour, brown sugar, molasses, egg, candied ginger, sugar, spices, salt.  
Contains: Wheat, egg.

## ELDERBERRY HILL FARM RADISHES

### PRODUCER SPOTLIGHT

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

*Winterfell Acres, Crossroads Community Farm, Sassy Cow Creamery, Sartori Cheese, Elderberry Hill Farm, Raleigh's Hillside 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.