



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,

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.



CABBAGE, ONION AND FARRO SOUP

PAIR WITH AN UNOAKED CHARDONNAY OR PALE ALE

IN YOUR BAG

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: Cabbage, onion, farro soup: Cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, chicken stock. **Dinner roll:** AP flour, milk, yeast, sugar, salt, water. Contains: Milk, wheat.



AFRICAN VEGETABLE CURRY WITH BASMATI RICE

Ingredients: Butternut squash, carrots, celery, heirloom potatoes, red onion, tomatoes, garlic, curry powder, cumin, coriander, 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.