



SALMON BURGER

with red cabbage slaw, remoulade, and quinoa salad.

PREP &
COOK TIME

—
25
MINUTES

IN YOUR BAG

SALMON BURGER
RED CABBAGE SLAW
REMOULADE
QUINOA SALAD
BRIOCHE BUN

PAIR WITH AN UNOAKED CHARDONNAY OR IPA

INSTRUCTIONS

- 1 Heat a skillet over medium heat for a minute or two, then swirl in about 1 tablespoon of olive oil.
- 2 Place burger in skillet; cook until browned on one side, about 4 minutes. Turn burger over; cook until internal temperature reaches 145 degrees F, about 3 minutes more.
- 3 Meanwhile, toast brioche bun in a toaster or under the broiler until lightly browned. Place burger on bottom bun, followed by slaw, remoulade, and top bun.
- 4 Serve with quinoa salad and remaining slaw and remoulade.

Ingredients: **Salmon burger:** Salmon, chives, tarragon, coriander, ginger, mayonnaise, panko, salt, pepper, sriracha. **Red cabbage slaw:** Red cabbage, apple cider vinegar, salt, honey, pepper. **Quinoa salad:** Quinoa, thumbelina carrot, onion, celery, Dijon mustard, olive oil, red wine vinegar, salt and pepper. **Brioche bun:** AP flour, butter, milk, egg, sugar, yeast, water. **Remoulade:** Mayo, capers, cornichons, parsley, lemon juice, Dijon mustard, horseradish, black pepper.

Contains: Wheat, milk, 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.



GARDEN VEGETABLE COUSCOUS

with lamb meatballs and scallion-mint yogurt sauce

PAIR WITH A ZINFANDEL OR IPA

IN YOUR BAG

LAMB MEATBALLS

VEGETABLE COUSCOUS

SCALLION-MINT YOGURT SAUCE

1) Preheat oven to 375 degrees F. Place meatballs (they are precooked) in a shallow baking dish; cover with foil.

2) Reheat in the preheated oven until heated through, about 20 minutes. Alternately, remove lid and cover with plate or paper towel; microwave on High until heated through, 3-8 minutes.

3) Stir couscous; divide onto individual serving plates. Top couscous with meatballs; drizzle with yogurt sauce.

Ingredients: **Lamb meatballs:** Lamb, onions, eggs, panko, spices, salt. **Couscous :** Couscous, cucumbers, cherry tomatoes, scallions, feta cheese, spices, olive oil, salt. **Yogurt sauce:** Yogurt, scallions, mint, lemon juice, salt.
Contains: Milk, wheat, egg.



CHICKEN POT PIE

Ingredients: Chicken, onions, carrots, celery, peas, seasonings, cream, butter, flour, chicken stock, salt.
Contains: Wheat., milk.

SNICKERDOODLE COOKIE DOUGH

Preheat oven to 350 degrees F.
Bake thawed cookies on parchment-lined baking sheet for 8-10 minutes.

Ingredients: ap flour, butter, sugar, eggs, cinnamon, baking powder, salt.. Contains: Milk, wheat, egg.

HEIRLOOM GREEN BEANS

PRODUCER SPOTLIGHT

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

*Bering Bounty, Winterfell Acres, Elderberry Hill Farms,
Madison Sourdough, Pinn-Oak Ridge Farm, Raleigh's
Hillside Farm, Odyssey Cheese, Bell and Evans.*

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.