

VEGETARIAN



HERBED ARTISAN GRILLED CHEESE

with herloom tomato soup.

PREP & COOK TIME

—
25
MINUTES

IN YOUR BAG

GRILLED CHEESE

TOMATO SOUP

HERB-WHIPPED BUTTER

PAIR WITH AN BEAUJOLIS OR LAGER

INSTRUCTIONS

- 1 Heat soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.
- 2 Spread herbed butter on boths sides of sandwich. Heat a skillet over medium heat; place sandwich in skillet and toast until bread is golden and cheese is melted, turning once, about 3 minutes per side.
- 3 Cut sandwich in half; pour soup into bowl, and dinner is on!

Ingredients: Grilled cheese: Madison Sourdough bread, gouda cheese. **Tomato soup:** Tomatoes, fennel, onions, celery, garlic, white wine, olive oil, herbs and spices. **Whipped butter:** Heavy cream, herbs, salt and pepper.

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.



VEGETABLE BOURGUIGNON WITH EGG NOODLES

WITH BAGUETTE AND ARUGULA.

PAIR WITH A PINOT NOIR OR STOUT

IN YOUR BAG

VEGETABLE BOURGUIGNON

BAGUETTE

ARUGULA

1) Preheat oven to 375 degrees F. Remove lid from casserole and cover tightly with foil.

2) Bake in the preheated oven until hot, 25-40 minutes. Place baguette in the oven for the last 5 minutes to refresh the crust. Alternately, remove lid and replace with a paper plate; heat casserole in microwave on High for 5 minutes, then on Medium High until heated through, stirring every 2 minutes, about 8 minutes more. Let casserole rest 5 minutes before serving. Warm baguette in microwave for about 10 seconds.

3) Sprinkle with arugula. Bon appetit!

Ingredients: **Vegetable bourguignon:** Potatoes, bacon, onions, carrots, mushrooms, vegetable stock, red wine, flour, garlic, butter, parsley, thyme. **Egg noodles:** AP flour, egg, milk, butter, salt. **Arugula.** **Baguette:** AP flour, yeast, water, salt.

Contains: Milk, wheat, egg.



SICHUAN KUNG PAO TOFU

Ingredients: Tofu, bell peppers, scallions, ginger, garlic, rice, vegetable stock, roasted peanuts, vegetable oil, chili de arbol, sichuan peppercorns, shaoxing wine, soy sauce, cornstarch, honey, rice vinegar.

Contains: Nuts, soy.

MONSTER COOKIE DOUGH

Preheat oven to 350 degrees F.

Bake thawed cookies on parchment-lined baking sheet
for 8-10 minutes.

Ingredients: Oats, rice krispies, sunflower oil, brown sugar, eggs, sunbutter, raisins, chocolate chips, shredded coconut, ground flax, sunflower seeds, pumpkin seeds, baking soda, salt, vanilla.

Contains: Eggs.

PRODUCER SPOTLIGHT

We source our ingredients from local producers whenever possible.

This week's meal kits feature ingredients from these amazing producers:

Arndt Farms, Elderberry Hill Farms, Raleigh's Hillside Farm, Winterfell Acres, Bell and Evans, Sassy Cow Creamery, Madison Sourdough Company, Batch Bakehouse, RP's Pasta

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.