

VEGETARIAN



TVP DAN DAN NOODLES

with scallions and roasted peanuts.

PREP &
COOK TIME

—
25
MINUTES

IN YOUR BAG

TVP DAN DAN SAUCE
NOODLES
SCALLIONS
ROASTED PEANUTS

PAIR WITH A RIESLING OR AMBER ALE

INSTRUCTIONS

- 1 Noodles are pre-cooked. Thaw before preparing, but no need to cook in boiling water.
- 2 Bring saute pan to medium-high heat and add one tablespoon of oil. Once it is heated add the noodles.
- 3 Saute noodles for 30 seconds then pour in half of the dan dan sauce to coat noodles.
- 4 Place noodle/sauce mixture on plate, top with remaining sauce, sliced scallions and roasted peanuts.

Ingredients: **Tvp dan dan sauce:** TVP, mushrooms, mustard greens, chili oil, chinkiang vinegar, soy sauce, sugar, garlic. **Noodles:** Wheat flour, water, pasteurized whole eggs, salt, FD&C yellow #5 and #6, sodium benzoate, potassium carbonate. **Scallions. Roasted Peanuts.**

Contains: Wheat, egg, soy, nuts.

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.



FRENCH ONION SOUP

PAIR WITH A CÔTES DU RHÔNE OR BROWN ALE

IN YOUR BAG

- FRENCH ONION SOUP
- MADISON SOURDOUGH DINNER ROLL
- SARVECCHIO

- 1) Preheat your oven's broiler.
- 2) Heat soup in a saucepan over medium high heat, stirring occasionally, until hot, about 6 minutes.
- 3) Place oven proof bowls on a baking sheet; divide soup into bowls. Tear dinner roll into large pieces and place on top of soup. Sprinkle with cheese.
- 4) Broil under the preheated broiler until cheese is melted and bubbly, about 2 minutes.

Ingredients: French onion soup: Olive oil, onions, thyme, white wine, vegetable broth, horseradish, seasonings. **Dinner roll:** AP flour, milk, water, salt, sugar, yeast. **SarVecchio.**

Contains: Wheat, milk.



SMOTHERED BUTTERNUT SQUASH GREEN CHILE BURRITO

Ingredients: Butternut squash, brown rice, green chilies, tomatillos, onions, black beans, cheese, spices.

Contains: Wheat, milk.

PUMPKIN BREAD PUDDING

Ingredients: Bread, milk, heavy cream, egg, sugar, pumpkin puree, butter, water, cinnamon, fresh ginger, vanilla extract, cloves, cream of tartar, salt.

Contains: Wheat, egg, milk.

PSST...Did you see you now have the option to swap meals?
 Look out for an email every Saturday with the new menu.
 Not getting emails from us?
 Be sure to add hello@pastureandplenty.com as a contact so they don't get lost in your Spam folder.

PRODUCER SPOTLIGHT

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

*Riemer Family Farm, Raleigh's Hillside Farm,
 Elderberry Hill Farms, Winterfell Acres,
 Madison Sourdough Company, Sartori Cheese.*

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.