



PORTABELLA MUSHROOM OVER CREAMY POLENTA

with tomato thyme jam and brussels sprouts

PREP &
COOK TIME

—
40
MINUTES

IN YOUR BAG

PORTABELLA MUSHROOM
CREAMY POLENTA
TOMATO THYME JAM
BRUSSELS SPROUTS

PAIR WITH A PINOT NOIR OR HEFEWEIZEN

INSTRUCTIONS

- 1 Preheat oven to 375 degrees F. Wash and dry brussels sprouts. Trim ends and any rough outer leaves from Brussels sprouts; slice them in half. Spread sprouts in a single layer on a baking tray; season with a small amount of olive oil, salt, and pepper.
- 2 Roast sprouts in the preheated oven until tender, about 30 minutes.
- 3 Heat a tablespoon of olive oil in a skillet over medium high heat. Cook portabella mushroom, turning occasionally, until tender, 6-10 minutes. Rest covered for a few minutes before serving.
- 4 Warm creamy polenta in a saucepan over medium heat, adding a little water or milk and stirring occasionally until hot, about 8 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave on Medium High until hot, 3-8 minutes; stir halfway through heating time, and stir in a small amount of water or milk if needed.
- 5 Divide polenta onto individual serving plates, top with portabella mushroom and tomato thyme jam; serve Brussels sprouts on the side.

Ingredients: **Portabella mushroom:** Mushroom, olive oil, herbs, salt. **Creamy Polenta:** Polenta, vegetable stock, whole milk, goat cheese, butter, salt, pepper. **Tomato jam:** Tomatoes, sugar, lemon juice, ginger, red pepper flakes, thyme, salt, cinnamon, cumin. **Brussels Sprouts.**

Contains: 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.



POTATO WATERCRESS SOUP

PAIR WITH A CHARDONNAY OR BRITISH-STYLE ALE

IN YOUR BAG

POTATO WATERCRESS 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 every minute, 4-10 minutes.

2) Divide soup into individual serving bowls.

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

Ingredients: Potato-Watercress Soup: Potato, leek, onions, watercress, vegetable stock, thyme, salt, pepper, heavy cream. **Dinner roll:** AP flour, milk, water, salt, sugar, yeast.

Contains: Wheat, milk.



CELERIAC, PARSNIP, AND EGGPLANT CASSEROLE

Ingredients: Eggplant, potatoes, celeriac, parsnip, tomatoes, onions, butter, parmesan cheese, salt, olive oil, garlic, cinnamon, allspice, bay leaf, red wine, flour, milk.

Contains: Wheat, milk.

PEANUT BUTTER COOKIE DOUGH

bring dough to room temperature. bake at 350 degrees F for 10-12 minutes, until golden brown.

Ingredients: Peanut butter, brown sugar, baking powder, salt, oat flour, vanilla, water.
Contains: Nuts.

ELDERBERRY HILL FARMS SWEET POTATO

Wash sweet potato. Preheat oven to 425 degrees F. Bake sweet potato in oven for 45-50 minutes, until tender. Alternatively, cook in the microwave for about 5 minutes, until tender.

PRODUCER SPOTLIGHT

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

Pin-Oak Ridge, Crossroads Community Farm, Winterfell Acres, Madison Sourdough Company, Raleigh's Hillside Farm, Winterfell Acres, Sartori Cheese, Riemer Family Farm, Elderberry Hill Farms, Vitruvian Farm, Sassy Cow Creamery

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.