



# FOUR CHEESE RAVIOLI WITH BOLOGNESE SAUCE

PREP & COOK TIME

—  
**25**  
MINUTES

IN YOUR BAG

- FOUR CHEESE RAVIOLI
- BOLOGNESE SAUCE
- SARVECCHIO AND PARSLEY

PAIR WITH AN UNOAKED CHARDONNAY OR BLONDE ALE

## INSTRUCTIONS

- 1 Prepare a pot of boiling water. We recommend 4 quarts of water per 1 lb. of RP's ravioli. With your hands, gently loosen the pasta. Once the water is at a rolling boiling, carefully place the loosened pasta into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil reduce the heat to a gentle boil to prevent the ravioli from bursting, Boil for 4-5 minutes or until preferred al' dente texture and drain.
- 2 Reheat bolognese in sauce pan on medium-low with up to 1/2 cup water.
- 3 Once pasta is cooked and drained, pour the sauce over, garnish with sarvecchio and parsley.

**Ingredients:** **Four Cheese Ravioli:** Semolina (durum wheat, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), ricotta (whey, milk, vinegar, culture, salt), filtered water, mozzarella (pasteurized milk, cheese culture, salt), asiago (cultured milk, enzymes, salt), parmesan (pasteurized milk, cheese culture, salt), whole egg, salt. **Bolognese:** Tomatoes, carrots, onions, celery, garlic, pork, chili flakes, heavy cream, wine, thyme, salt, pepper. **Sarvecchio. Parsley**

Contains: Milk, wheat, 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.



# SWEET POTATO AND ROASTED CAULIFLOWER CURRY

PAIR WITH A CHARDONNAY OR BRITISH-STYLE ALE

## IN YOUR BAG

SWEET POTATO AND ROASTED CAULIFLOWER CURRY

RICE

ROASTED GARLIC NAAN

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: Sweet Potato Roasted Cauliflower Curry:** Yellow split peas, sweet potatoes, onions, tomatoes, ginger, thai chilies, coconut milk, spices, cilantro, cauliflower, spices, salt, sunflower oil.  
**Rice. Roasted garlic naan:** AP flour, water, garlic, cilantro, yeast, salt.

Contains: Wheat.



# BEEF STEW WITH MADISON SOURDOUGH DINNER ROLL

**Ingredients: Beef Stew:** Beef, celery, onion, carrot, potatoes, beef stock, vegetable oil, flour, red wine vinegar, red wine, garlic, bay leaves, black pepper, salt. **Dinner Roll:** AP flour, milk, water, salt, sugar, yeast.

Contains: Wheat, milk.

# OATMEAL CHOCOLATE CHIP COOKIE DOUGH

from frozen, bake at 350 degrees F for 14-16 minutes, turning half way, until golden brown.

**Ingredients:** AP flour, rolled oats, sugar, brown sugar, egg, butter, chocolate chips, vanilla extract, baking soda, shredded toasted coconut, cinnamon, salt.

Contains: Egg, wheat, milk.

## BABY CARROTS

There are many ways to eat baby carrots, here is one of our favorites for this time of year. Preheat oven to 450 degrees F. Wash and peel carrots. Halve carrots lengthwise (quarter if large.) Toss carrots with olive oil, salt, and pepper. Place on a baking sheet and roast for 35-45 minutes, turning occasionally, until tender and browned.

## PRODUCER SPOTLIGHT

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

*Enos Farms, RP's Pasta, Sartori Cheese, Elderberry Hill Farm, Crossroads Community Farm, Arndt Farms, Raleigh's Hillside Farm, Madison Sourdough Company.*

**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.