



# BUTTERNUT SQUASH PIZZA KIT

PREP &  
COOK TIME

—  
**30**  
MINUTES

## IN YOUR BAG

- PIZZA DOUGH
- BUTTERNUT SQUASH
- PICKLED RED ONION
- HERBED RICOTTA CHEESE
- LACINATO KALE
- SARVECCHIO CHEESE

PAIR WITH A PINOT GRIS OR WITBIER

## INSTRUCTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Spray a baking sheet with nonstick spray. Roll and stretch pizza dough until thin with slightly thicker edges on the baking sheet. Brush or smear the dough with olive oil. Scatter butternut squash, onions, and kale evenly over crust; drop ricotta cheese by spoonfuls on top. Finally, sprinkle on the sarvecchio.
- 3 Bake in the preheated oven until crust is golden brown and cheeses are melted, 12 - 20 minutes.
- 4 Remove from oven; slice with a large knife or pizza cutter.

**Ingredients: Pizza dough:** Water, yeast, flour, salt. **Herbed ricotta:** Ricotta, herbs, salt. **Lacinato kale.** **Pickled red onion:** Red onion, white wine vinegar, sugar, salt, spices. **Butternut Squash.** **SarVecchio cheese.**

*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.



## ITALIAN SAUSAGE, CABBAGE, ONION, AND FARRO SOUP

PAIR WITH AN UNOAKED CHARDONNAY OR CREAM ALE

### IN YOUR BAG

ITALIAN SAUSAGE, CABBAGE, ONION, FARRO SOUP

1) Warm soup in saucepan over medium-high heat, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring occasionally, about 4 minutes.

2) Divide into individual bowls and serve.

**Ingredients:** Italian sausage, cabbage, onion and farro soup: Italian sausage, cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, chicken stock.

Contains: Wheat.



## BEEF SHEPHERD'S PIE

**Ingredients:** Beef, onions, carrots, celery, peas, potatoes, tomatoes, seasonings, butter, flour, chicken stock, herbs, salt.

Contains: Wheat, milk.

## PEANUT BUTTER COOKIE DOUGH

Bring dough to room temperature. Flatten into discs. Preheat oven to 350 degrees F.

Bake in preheated oven until golden brown, 10-12 minutes.

**Ingredients:** Peanut butter, oat flour, brown sugar, baking powder, vanilla, salt.

Contains: Nuts

## ELDERBERRY HILL FARMS TURNIPS

We suggest: Preheat oven to 425 degrees F. Slice in to bite sized pieces.

Place on baking sheet, toss with olive oil, salt, and pepper. Bake until golden brown, 12-15 minutes.

Or prepare them however you prefer!

## PRODUCER SPOTLIGHT

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

*Elderberry Hill Farms, 5th Season Co-op, Sartori Cheese, Arndt Farms, Winterfell Acres.*

**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.