



# RP'S FUSILLI

## WITH HERBED GIGANTE BEANS

with roasted cauliflower and garlic-caper cream sauce.

PREP &  
COOK TIME

—  
**35**  
MINUTES

IN YOUR BAG

RP'S FUSILLI  
CAPER-GARLIC CREAM SAUCE  
SARVECCHIO AND PINE NUTS  
CAULIFLOWER  
HERBED GIGANTE BEANS

PAIR WITH A PINOT GRIS OR WITBIER

## INSTRUCTIONS

- 1) Preheat oven to 425 degrees F. Toss cauliflower with olive oil and salt and pepper; spread in a single layer onto a baking sheet.
- 2 Roast cauliflower in the preheated oven until golden brown and tender, about 25 minutes.
- 3 Bring a large pot of salted water to a boil over high heat; drop in fusilli and cook until tender with a bite, about 3 minutes. Drain fusilli; set aside to keep warm.
- 4 Warm gigante beans in a small saucepan over low heat until heated through, about 5 minutes.
- 4 Stir fusilli, cauliflower, and garlic-caper cream sauce together in the same skillet over medium heat; cook until hot, about 2 minutes.
- 4 Divide fusilli mixture onto individual serving plates; top with gigante beans and sprinkle with sarvecchio and pine nuts.

**Ingredients: Fusilli:** Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. **Caper-Garlic Cream:** Cream, capers, garlic, salt, pepper, lemon. **Herbed gigante beans:** Gigante beans, herbs, garlic, salt, lemon, red pepper flakes. **Cauliflower. Pine Nuts. SarVecchio.**

Contains: Wheat, milk, egg, 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.



## CREAMY CURRY CARROT SOUP

PAIR WITH AN ROSÉ OR LAGER

### IN YOUR BAG

CREAMY CURRY CARROT SOUP  
LATE SEASON MIXED GREENS  
HERB VINAIGRETTE  
SPICED SESAME SEEDS

1) Heat carrot soup in a saucepan over medium low heat until hot, about 7 minutes. Alternately, heat in microwave on High, stirring every minute or so, until hot, about 3 minutes.

2) Divide soup into individual bowls, and sprinkle with sesame seeds. Toss greens with vinaigrette; serve alongside soup.

**Ingredients: Soup:** Carrots, onions, ginger, vegetable stock, coconut milk, spices. Spiced sesame seeds: Sesame seeds, olive oil, spices. **Herb vinaigrette:** Dijon mustard, garlic, honey, sunflower oil, white wine vinegar, herbs. **Mixed greens.**



## AFRICAN VEGETABLE CURRY

**Ingredients:** Butternut squash, carrots, celery, heirloom potatoes, red onion, tomatoes, garlic, curry powder, cumin, coriander, sunflower oil, peanut butter, salt, nutmeg.

Contains: Nuts.

## SUNFLOWER COOKIES

Bring dough to room temperature and flatten into discs.

Preheat oven to 350 degrees F. Place on baking sheet and bake until just firm, about 8-10 minutes.

**Ingredients:** Sunbutter, honey, salt, cornmeal.

## PRODUCER SPOTLIGHT

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

*Elderberry Hill Farm, Sassy Cow Creamery,  
Sartori Cheese, Vitruvian Farms, Arndt Farms,  
Reimer Family Farm.*

**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.