



BUTTERNUT SQUASH PIZZA KIT

PREP &
COOK TIME

—
30
MINUTES

IN YOUR BAG

- PIZZA DOUGH
- HOUSE-MADE MOZZARELLA
- PESTO
- ARUGULA
- BUTTERNUT SQUASH

PAIR WITH A DESPARADA OR PLAID PANTHER SCOTCH ALE

VEGETARIAN

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. Spread pesto evenly over dough. Top evenly with butternut squash and mozzarella.
- 3 Bake in the preheated oven until crust is golden brown and cheeses are melted, 12-20 minutes.
- 4 Remove from oven; top with arugula, and slice with a large knife or pizza cutter.

Ingredients: Pizza dough: Water, ap flour, yeast, salt. **Pesto:** Arugula, spinach, garlic, parmesan cheese, red pepper flakes, pepitas, red wine vinegar, olive oil, salt, pepper. **Arugula. Mozzarella. Butternut squash.**

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.



BUFFALO CAULIFLOWER LETTUCE WRAPS

PAIR WITH A UNION SACRE BELLE DE NUIT GEWURZTRAMINER
OR DOOR COUNTY BREWING COMPANY PUNK ASS CAT

IN YOUR BAG

BUFFALO CHICKEN

LETTUCE

SLAW

HOUSE-MADE RANCH

PURPLE DAIKON OR BEAUTY HEART RADISH

1) Preheat oven to 375 degrees F.

2) Bake cauliflower in preheated oven until hot, about 20-30 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave cauliflower on Medium High until hot, about 3-5 minutes.

3) While cauliflower heats, peel and thinly slice purple daikon or beauty heart radish. Wash lettuce.

3) Divide cauliflower onto lettuce wraps. Top with slaw, radish and ranch dressing, or serve slaw on the side.

Ingredients: Buffalo cauliflower: Cauliflower, celery, buffalo sauce, spices, butter, salt. **Lettuce.**
Slaw: Cabbage, carrots, honey, apple cider vinegar, spices, salt. **House-made ranch dressing:** Creme fraiche, buttermilk, mayonnaise, herbs, spices, salt. **Purple daikon or beauty heart radish.**
Contains: Milk, egg.



THREE BEAN CHILI

Ingredients: Kidney beans, canellini beans, black beans, tomatoes, onions, green bell peppers, red bell peppers, garlic, ancho chilies, guajillo chilies, pasilla, brown sugar, beer, apple cider vinegar, cumin, oregano, salt, pepper.

ETHEL ANN'S FARMHOUSE PRALINE COOKIE

Ingredients: Sugar, cane molasses, butter, unbleached hard red wheat flour, malted barley flour, pecans, egg, baking powder, vanilla extract, salt.
Contains: Wheat, milk, egg, nuts.

ABOUT ETHEL ANN'S

This Southern-inspired wholesale bakery named after the baker/owner's mother, started selling at the Westside Community Farmer's Market in 2009 and specializes in cookies, biscuits, cheese straws and other savory treats, with a few special holiday offerings.

PRODUCER SPOTLIGHT

We source our ingredients from local producers whenever possible.

This week's meal kits feature ingredients from these amazing producers:

*Arndt Farms, Elderberry Hill Farms, Superior Fresh,
Crossroads Community 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.