



# RP'S FUSILLI WITH SMOKED MUSHROOMS AND WINTER VEGETABLES

PREP &  
COOK TIME

—  
**25**  
MINUTES

IN YOUR BAG

RP'S FUSILLI  
SMOKED MUSHROOMS  
LACINATO KALE  
SARVECCHIO AND HERBS  
ROASTED BUTTERNUT SQUASH

PAIR WITH A VILLA WOLF PINOT GRIS OR  
RAISED GRAIN BREWING CO. NAKED THREESOME IPA

## INSTRUCTIONS

- 1 Bring a large pot of salted water to a boil over high heat. Remove thick stem from kale and thinly slice.
- 2 Drop fusilli into the boiling water and stir immediately to prevent it from sticking together; cook until pasta is tender with a bite, 2-3 minutes.
- 3 Meanwhile, heat about 1 tablespoon per serving butter or olive oil in a large skillet over medium heat. Toss in kale, mushrooms and butternut squash and cook and stir until kale is wilted and mushrooms and squash are hot, about 5 minutes. Season with salt and fresh black pepper.
- 4 Drain pasta; reserve about 1/2 cup pasta water. Stir pasta into skillet with kale and mushrooms, adding reserved pasta water as needed to create a bit of a pan sauce.
- 5 Sprinkle with chopped herbs and SarVecchio.

**Ingredients:** RP's egg fusilli: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt. Lacinato kale. Mushrooms. Thyme. Parsley. Rosemary. Butternut squash.

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.



## CALDO VERDE WITH CHORIZO AND BROA

PAIR WITH A SCAIA GARGANEGA/CHARDONNAY OR LAKE LOUIE WARPED SPEED SCOTCH ALE

### IN YOUR BAG

CALDO VERDE WITH CHORIZO  
BROA

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 broa roll into the microwave for just a few seconds.

**Ingredients: Caldo verde with chorizo:** Potato, onion, chorizo, garlic, kale, chicken stock, salt and pepper **Broa:** Corn meal, AP flour, water, milk, yeast, honey, olive oil, salt  
Contains: Wheat, milk.



## CHICKEN POT PIE

**Ingredients:** Chicken, onions, carrots, celery, peas, seasonings, butter, flour, chicken stock.  
Contains: Milk, wheat.

## RYE CRANBERRY CHOCOLATE CHIP COOKIE DOUGH

**Preheat oven to 350 degrees F. Place thawed dough on cookie sheet. Bake until golden brown, 8-10 minutes.**  
**Ingredients:** Rye flour, ap flour, baking powder, salt, baking soda, butter, sugar, brown sugar, egg, poppy seeds, dried cranberries, dried cherries, chocolate chips, maldon sea salt. Contains: Wheat, egg, milk.

## ENJOYING YOUR MEALS? WE LOVE FEEDBACK!

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[facebook.com/pastureandplenty](https://facebook.com/pastureandplenty) | [@pastureandplenty](https://@pastureandplenty)

## PRODUCER SPOTLIGHT

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

*Vitruvian Farms, Sartori Cheese, RP's Pasta,  
Fifth Season Co-Op, Elderberry Hill Farm, Enos Farms*

**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.