



# RP'S LINGUINI WITH PUTTANESCA SAUCE

and spinach

PREP &  
COOK TIME

—  
**35**  
MINUTES

IN YOUR BAG

- RP'S LINGUINI
- PUTTANESCA SAUCE
- SARVECCHIO AND PARSLEY
- SPINACH

PAIR WITH A ZINFANDEL OR IPA

## INSTRUCTIONS

- 1 Bring a pot of salted water to a boil over high heat. Drop in pasta and cook until heated through, 2-3 minutes.
- 2 Bring a pot of salted water to a boil over high heat. Drop in pasta and cook until heated through, 2-3 minutes.
- 3 When the pasta is al dente, drain it while reserving a small amount of the starchy pasta water.
- 4 Add the pasta to the saute pan with the sauce, toss to cover the noodles. If needed, add reserved pasta water a little at a time until sauce reaches preferred consistency.
- 5 Add spinach and stir to wilt, about a minute.
- 6 Divide onto individual serving plates, sprinkle with sarvecchio parsley mixture.

**Ingredients: Linguini:** Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt, glucono-delta-lactone (natural acidifier found in wine and honey)  
**Puttanesca Sauce:** Tomatoes, onions, garlic, capers, black olives, olive oil, red chili flake, herbs, salt and pepper  
**Sarvecchio, Parsley, Spinach.**  
Contains: Wheat, egg, 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.



# WHITE BEAN CHICKEN CHILI

PAIR WITH A CHENIN BLANC OR AMBER LAGER

### IN YOUR BAG

- WHITE BEAN CHICKEN CHILI
- PEPPER JACK CHEESE
- SCALLIONS

1) Heat chili in microwave on High, stirring every minute or so, until hot, about 3 minutes. Or, reheat in saucepan over medium-high heat, stirring occasionally, until bubbly and heated through, about 5 minutes.

2) Sprinkle Pepper Jack cheese and scallion mixture over each bowl before serving.

**Ingredients: Chicken chili:** cannellini bean, poblano chiles, anaheim peppers, jalapeno, onion, garlic, canola oil, chicken stock, sweet potato, seasonings, chicken. **Pepper jack cheese. Scallions.**  
Contains: Milk.



# AFRICAN BEEF CURRY

**Ingredients:** Ground beef, red onion, garlic, curry powder, cumin, coriander, tomatoes, rainbow chard, heirloom potatoes, peanut butter, salt, nutmeg.  
Contains: Nuts.

# BANANA BREAD MUFFINS

**Ingredients:** AP flour, sugar, brown sugar, butter, eggs, chocolate chips, vanilla, salt.  
Contains: Wheat, milk, egg..

## ENJOYING YOUR MEALS? WE LOVE FEEDBACK!

Send us an email [hello@pastureandplenty.com](mailto:hello@pastureandplenty.com) or find us on social media!  
[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:*

*Arndt Farms, Enos Farms, Vitruvian Farm, RP's Pasta,  
Elderberry Hill 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.