



RP'S LINGUINI WITH PUTTANESCA

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 CHILI

PAIR WITH A CHENIN BLANC OR AMBER LAGER

IN YOUR BAG

WHITE BEAN 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, sweet potato, canola oil, vegetable stock, seasonings. **Pepper jack cheese.** **Scallions.**
Contains: Milk.



AFRICAN VEGETABLE CURRY

Ingredients: Butternut squash, carrots, celery, heirloom potatoes, red onion, tomatoes, garlic, curry powder, cumin, coriander, 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 or find us on social media!
facebook.com/pastureandplenty | @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.