

DATE: APRIL 27, 2020 | OMNIVORE

HOORAY, IT'S MONDAY!

This week is all about pantry essentials. Local pantry essentials, to be exact. This week's kit features local goodness from our kitchen pantry, including tomatoes that we put up last summer with Enos Farms and some amazing oyster crackers from Potter's Crackers. And, to help you keep your pantry stocked, we are launching more local products online this week. Stay tuned and enjoy!

roasted beet and citrus salad
with ricotta and pistachio vinaigrette

salmon-tomato chowder
with smoked oyster crackers and
dill-lemon crème fraîche

pork vindaloo
savory Indian curry
with rice

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

Elderberry Hill Farm
Meadowlark Organics
Sassy Cow Creamery
Sitka Salmon Shares
Potter's Crackers
Winterfell Acres

EXTRA GOODNESS

salty sweet snack mix

Cashew, pistachio, almond, pecan, chocolate, dried cherries, dried cranberries, coconut, sunflower seed, honey, salt, sugar, cinnamon.

Contains: Nuts, milk.

① THE COOK KIT

roasted beet and citrus salad

with ricotta and pistachio vinaigrette

PREP &
COOK TIME

20

MINUTES

IN YOUR BAG

Roasted Beets

Citrus

Arugula

Herbed Ricotta

Roasted Pepitas

Farro

Pistachio
Vinaigrette

PAIR WITH

Mad Rebel

Petillant or

Toppling Goliath

Psuedo Sue

Pale Ale

- 1 Peel citrus and slice into rounds. Dress arugula with vinaigrette.
- 2 Toss roasted beets, citrus and farro in a bowl together, season with salt and pepper.
- 3 Spread half the ricotta on a serving plate; place dressed arugula, beet, citrus and farro mixture on top. Dollop on remaining ricotta; sprinkle with roasted pepitas.

Pistachio Vin: Pistachios, grapefruit juice, orange juice, lemon juice, shallot, herbs, honey, olive oil. **Herbed**

Ricotta: Cream, milk, buttermilk, herbs, salt, lemon zest

Roasted Pepitas: Pepitas, Olive oil, spices, salt **Roasted Beets:** Roasted beets, white wine vinegar, chili de arbol, bay leaf, honey, salt. **Arugula. Citrus. Farro.** Contains Wheat, milk, nuts.

② READY-TO-EAT

salmon-tomato chowder

with smoked oyster crackers and dill-lemon crème fraîche

Warm chowder over medium heat in a saucepan, stirring occasionally, just until it begins to steam, about 5 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.

Portion hot soup into bowls, top with crème fraîche and smoked oyster crackers.

Salmon Tomato Chowder: Vegetable stock, salmon, onion, celery, leeks, tomatoes, fennel, potatoes, spices.

Applewood Smoked Oyster Crackers: Stone ground wheat flour, water, butter, honey, salt, yeast, wheat bran.

Dill Lemon Crème Fraîche: Cream, buttermilk, dill, lemon, salt. Contains Milk, wheat.

③ FARM-TO-FREEZER

pork vindaloo

See label for reheating instructions.

Pork Vindaloo:

Pork, onion, potato, chile de arbol, sugar, garlic, ginger, rice vinegar, seasonings, rice.

GET IN TOUCH

2433 University Avenue

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M 3:30pm-7:30pm T-F 11am-7pm

SAT 9am-1pm