

DATE: MAY 4, 2020 | OMNIVORE

HOORAY, IT'S MONDAY!

There's no better way to usher in May than with a helping of spring's finest, like asparagus and ramps, both showcased in this week's Cook Kit. We hope this week's taste of the season gets you as excited for future foodie possibilities ahead as it does us. Enjoy!

RP's asparagus ravioli with spring vegetables

potato-leek soup with candied bacon

spicy beef and broccoli with rice

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

Vitruvian Farms

Winterfell Acres

RP's Pasta

Marr's Valley View Farm

Sartori Cheese

Madison Sourdough Co.

EXTRA GOODNESS

tart cherry crisp

tart cherries, sugar, lemon juice, corn starch, vanilla extract, ap flour, brown sugar, cinnamon, salt, nutmeg, butter, rolled oats.

Contains: Milk, wheat.

① THE COOK KIT

RP's asparagus ravioli

with spring vegetables

PREP &
COOK TIME

25
MINUTES

IN YOUR BAG

RP's Asparagus
Ravioli

Nettle-Ramp
Pesto

Mushroom Medley

SarVecchio and
Chives

Roasted Spring
Vegetables

PAIR WITH

Domaine
Chingard Julienas
2017 Beaujolais or
New Glarus Moon
Man Pale Ale

1 Prepare a pot of boiling water; we recommend 4 quarts of water per 1 lb. of RP's ravioli. With your hands, gently loosen the pasta. Once the water is at a rolling boil, carefully place the loosened pasta into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil, reduce the heat to a gentle boil to prevent the ravioli from bursting, boil for 4-5 minutes or until preferred al' dente texture and drain.

2 Heat 2 tablespoons of olive oil over high heat in a large sautee pan, large enough for all the ingredients. When oil is shimmering, add the oyster mushrooms. Let cook until browned, then add roasted spring veggies. Warm and stir until heated through.

3 Add pesto to the pan, along with a little pasta water to thin it out. Once everything in the pan is warm, add the ravioli. Toss to coat everything evenly.

4 Divide onto plates and top with the SarVecchio and chives mixture.

RP's Asparagus Ravioli: Semolina (durum wheat, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), filtered water, asparagus, ricotta (whey, milk, vinegar, culture, salt), butter, asiago (pasturized part-skim milk, cheese culture, salt, enzyme, cellulose), bread crumb (wheat flour (niacin, iron, thiamin mononitrate, riboflavin, folic acid) olive oil, yeast, salt), whole egg, salt, pepper, lemon oil. **Nettle Ramp Pesto:** Ramp, nettle, kale, spinach, arugula, sarvecchio, pepitas, sunflower oil, salt, pepper, red wine vinegar. **SarVecchio. Chive. Spring Vegetables.** Contains Wheat, milk, egg.

② READY-TO-EAT

potato-leek soup

with candied bacon
and dinner roll

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, about 4 minutes.

Divide soup into individual serving bowls; sprinkle with candied bacon.

Pop dinner roll in the microwave for a few seconds to warm.

Potato-Leek Soup: Potato, leek, onions, vegetable stock, thyme, salt, pepper, heavy cream.

Candied Bacon: Bacon, maple syrup, brown sugar, cayenne, salt, pepper.

Madison Sourdough Co. Dinner Roll: AP flour, yeast, sugar, salt, water. Contains Wheat.

③ FARM-TO-FREEZER

spicy beef and broccoli with rice

See label for reheating instructions.

Spicy Beef and Broccoli with Rice:

Beef, broccoli, baby bok choy, carrot, onion, ginger, garlic, thai chilis, lemongrass, soy sauce, Shaoxing wine, sugar, hoisin, lime, canola oil, chili flake, water, cornstarch, sesame seeds, scallion. Rice.

Contains: Soy.

GET IN TOUCH

2433 University Avenue
608.665.3770 • pastureandplenty.com

M 3:30pm-7:30pm T-F 11am-7pm
SAT 9am-1pm