

DATE: JUNE 8, 2020 | OMNIVORE

HOORAY, IT'S MONDAY!

Ready for Taco Tuesday? Taco ANY night, really. We hope you enjoy the fresh tortillas, made with local grains from Tortilleria Zepeda. They are working hard to bring their passion to the Madison community. We wish all the Spring graduates the very best! And, happy last week of home schooling, parent friends. Need some ideas for summer? Check out Campkinda.org. It is helping keep the transition sane at our place.

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

pork carnitas taco kit
with pickled red onions, frijoles
and queso fresco

Elderberry Hill Farm
Winterfell Acres
Riemer Family Farm
Garden To Be
Crossroads Community Farm

**beet, carrot, quinoa and
spinach salad**
with agave-herb vinaigrette
and spiced pepitas

EXTRA GOODNESS
blondies

Ingredients: Brown sugar, ap flour, butter, chocolate chips, egg, sugar, light corn syrup, baking powder, baking soda, salt, vanilla bean.

Contains: Milk, wheat, egg.

**red jambalaya with
chicken and
andouille sausage**

(1) THE COOK KIT

pork carnitas taco kit

with pickled red onions, frijoles and queso fresco

PREP &
COOK TIME

30
MINUTES

—
IN YOUR BAG

Pork Carnitas
Tortillas
Pickled Red Onion
Frijoles
Queso Fresco
Salsa Verde

—
PAIR WITH

a juicy red, such as
El Jefe
Tempranillo
or
a light and crisp
lager, such as the
Good City
Brewing Good
Ciry Pils

- 1 Preheat broiler to "high." While oven is preheating, shred carnitas into bite sized pieces. Spread in an even layer on a baking sheet.
- 2 Gently reheat frijoles in a saucepan with a splash of water, stirring often to prevent scorching.
- 3 Place carnitas under broiler. Check often. You're looking for the ends of the meat to be crispy and the rest to be heated through.
- 4 Reheat tortillas in a hot skillet, 5 seconds per side, keep flipping until flexible and warm. Alternatively, wrap in a damp paper towel and microwave 30 seconds.
- 5 Build tacos to your liking using carnitas, queso fresco, salsa verde and pickled red onions. Save a little queso for topping your frijoles.

(2) READY-TO-EAT

beet, carrot, quinoa and spinach salad

with agave-herb vinaigrette and spiced pepitas

Place beets, and all contents of layer salad pyrex in a large mixing bowl.

Dress with agave lime vinaigrette, a little salt and pepper. Toss to distribute dressing.

Divide among plates, garnish with pepitas.

Roasted Beets: Beet, white wine vinegar, honey, chile de árbol, bay leaf, salt

Quinoa: Red quinoa, white quinoa, water, salt, chile de árbol, bay leaf.

Spiced Pepitas: Pepitas, olive oil, salt, spices

Agave Cilantro Lime Vinaigrette: Sunflower oil, lime, agave, Dijon mustard, cilantro, salt, pepper

(3) FARM-TO-FREEZER

red jambalaya with chicken and andouille sausage

See label for reheating instructions and ingredients

Carnitas: Pork, onion, garlic, orange juice, brown sugar, oregano, bay leaf, lemon juice, salt, spices.

Frijoles: Pinto beans, onion, butter, garlic, oregano, salt

Salsa Verde: Tomatillo, onion, jalapeño, garlic, cilantro, lime juice, salt.

Queso Fresco: Whole milk, salt, enzymes, culture.

Pickled Red Onion: Red onion, jalapeño, white vinegar, salt, sugar, spices.

Tortillas: Corn, salt, water, lime.

Contains: Milk.

GET IN TOUCH

2433 University Avenue
608.665.3770 • pastureandplenty.com

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