

DATE: JUNE 15, 2020 | OMNIVORE

# HOORAY, IT'S MONDAY!

Happy summer break! We've got your nights covered with easy and fresh meals. We are celebrating Juneteenth this week, joining virtual events put on by Kujichagulia Madison. We included a menu and recipes, in case you want to cook along with us as we help the community reimagine a community dinner in a pandemic. Don't want to grocery shop? We have a special Juneteenth meal kit available for delivery or pick-up on Friday. We encourage you to join in the celebration of resilience. Buy a meal kit on our community page, and find more details for the cultural events online at [kujimcsd.org/juneteenth-2020](http://kujimcsd.org/juneteenth-2020).



**bbq chicken sandwich**  
with green goddess potato salad  
and slaw



**Thai peanut soba  
noodle salad**  
with early Summer vegetables



**white bean, Spring green  
and 'Nduja soup**



## PRODUCER SPOTLIGHT

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

Elderberry Hill Farm

Vitruvian Farms

Crossroads Community Farm

Raleigh's Hillside Farm

Garden To Be

Madison Sourdough Co.

Fox Heritage Farms

La Quercia

## EXTRA GOODNESS

### **rhubarb blueberry turnover**

Preheat oven to 375°F.

Bake turnover in oven for 20-30 minutes, until crust is golden and filling is bubbling.

Ingredients: Pie Crust (ap flour, butter, salt, egg white.) Pie Filling (rhubarb, blueberries, sugar, salt, ground ginger, lemon juice, butter.)

Contains: Milk, wheat, egg.

## WEEKLY MENU

Find our weekly menu and notes under "Kitchen Notes" on our website.

## SHARE THE LOVE

We love to see how your dishes turned out. Please tag us in your photos and use the hashtag #pastureandplenty. Don't forget, you can always add extra servings or items from our deli or farm-to-freezer case. Check our website to see the current inventory.



## ① THE COOK KIT

# bbq chicken sandwich

with green goddess potato salad and slaw

PREP &  
COOK TIME

30  
MINUTES

IN YOUR BAG

BBQ Chicken

Potato Salad

P&P Pickles

Brioche Bun

Green Goddess  
Dressing

Slaw

P&P BBQ Sauce

PAIR WITH

a peppery and  
fruity red,  
such as the  
Columbera &  
Garella Vispavola  
Vino Rosso,  
or Bière de Miel

- 1 Reheat chicken in a small saucepot with a splash of water, and BBQ sauce if desired, stirring occasionally until warm.
- 2 Add green goddess dressing to contents of potato salad container, toss to coat.
- 3 Toast bun if desired.
- 4 Build sandwich with BBQ chicken, pickles, and BBQ sauce. Serve with remaining pickles, Green Goddess potato salad, and slaw on the side.

**BBQ Chicken:** Chicken, P&P BBQ Sauce, salt, pepper.

**P&P Pickles:** Cucumber, rice vinegar, white wine vinegar, sugar, salt, chile de árbol, bay leaf, spices, herbs.

**Slaw:** Green cabbage, napa cabbage, carrot, scallion, apple cider vinegar, salt, sugar.

**P&P BBQ Sauce:** Ketchup, water, cider vinegar, white vinegar, brown sugar, chile powder, cumin, kosher salt, pepper.

**Brioche Bun:** Flour, butter, sugar, eggs, milk powder, yeast, salt.

**Green Goddess:** Mayonnaise, sour cream, buttermilk, lemon, herbs, spices, salt, pepper.

**Potato Salad:** Yukon potatoes, celery, caramelized onions (red onion, red wine, brown sugar, salt, pepper)

Contains: Milk, egg, wheat.

## ② READY-TO-EAT

# Thai peanut soba noodle salad

with early summer vegetables

Empty contents of soba noodle salad jar and dressing jar into a large mixing bowl.

Toss to distribute ingredients evenly. Divide even into bowls, enjoy!

**Soba Noodle Salad:** Soba noodles (wheat flour, buckwheat flour, water, salt), red cabbage, broccoli, red bell pepper, mushrooms, pickled bok choy (bok choy, water, sugar, soy, sherry vinegar), mint, cilantro, sesame seeds.

**Spicy Peanut Dressing:** Peanut butter, rice vinegar, lime juice, sunflower oil, soy sauce, sambal (chili, salt, distilled vinegar, potassium sorbate, potassium bisulfate, xanthan gum), honey, garlic, ginger, salt, cilantro.

Contains: Wheat, soy, nuts.

## ③ FARM-TO-FREEZER

# white bean, Spring greens and Nduja soup

See label for reheating instructions and ingredients.



We are a local meal kit service, restaurant, deli and event space serving Wisconsin-grown goodness for breakfast & lunch Tues - Fri, weeknight dinner, Friday fish fry, Saturday brunch and Sunday workshops and community events.

### GET IN TOUCH

2433 University Avenue  
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M 3:30pm-7:30pm T-F 11am-7pm  
SAT 9am-1pm