

HOORAY, IT'S MONDAY!

Anyone else looking forward to slightly cooler weather? We have a creamy soup with Alsum's sweet corn ready just in time for you to enjoy with the change in temperature. And, who doesn't love burritos and bread salad? Summer comfort food at its best. No question, this week is shaping up to be a great one, friends. Don't forget, farm-fresh blueberries are coming!



panzanella salad with roasted tomatoes and grilled vegetables



corn potato bacon chowder with sweet cucumber relish



smothered pork burrito with red sauce



PRODUCER SPOTLIGHT

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

Alsum Sweet Corn
Elderberry Hill Farms
Vitruvian Farms
Raleigh's Hillside Farm
Winterfell Acres
Madison Sourdough Co.
Marr's Valley View Farm

EXTRA GOODNESS strawberry rhubarb cobbler

Preheat oven to 375°F. Bake for 35 to 40 mins until the top is brown and the fruit juices are bubbling.

Ingredients: Strawberry, rhubarb, sugar, ap flour, butter, heavy cream, baking powder, salt.

Contains: Milk, wheat.

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

panzanella salad

with roasted tomatoes and grilled vegetables

PREP &
COOK TIME

20
MINUTES

IN YOUR BAG

Brioche Rosemary
Croutons

Roasted Tomatoes

Basil-Caper
Vinaigrette

Fresh Mozzarella

Cucumber,
Squash, Zucchini,
Broccolini

PAIR WITH

the crisp and
minerally Domaine
Salmon Muscadet
or the refreshing
Above Ground
Pool Lager from
Working Draft and
enjoy the tastes of
summer

- Preheat grill for medium-high heat (or oven to 425°F). Slice cucumbers, and remove seeds if preferred. Place in a small bowl, season with salt, and set aside to rest for 5 minutes or more.
- Halve zucchini and squash lengthwise. Season cut squash, zucchini and broccolini with salt, pepper, and a splash of olive oil.
- Grill vegetables until tender over medium-high heat, 4-6 minutes depending on your grill (or, roast vegetables in the oven for 8-10 minutes). Once charred and tender remove from grill (or oven), let cool, and slice into bite sized pieces.
- Drain cucumbers, combine with roasted tomatoes, grilled vegetables, croutons, mozzarella and vinagrette. Stir in a little olive oil if the salad needs more liquid; season well with salt and black pepper.

Brioche Rosemary Croutons: Flour, butter, sugar, eggs, rosemary, olive oil, pepper, milk powder, yeast, salt.

Roasted Tomatoes: Tomatoes, olive oil, shallot, garlic, thyme, salt, pepper.

Basil-Caper Vinaigrette: Sunflower oil, champagne vingear, Dijon mustard, garlic, caper, salt, pepper, xanthan gum.

Fresh Mozzarella: Milk, water, vinegar, enzymes, salt.

Cucumber. Squash. Zucchini. Broccolini.

Contains: Milk, wheat.

② READY-TO-EAT

corn potato bacon chowder

with sweet cucumber relish

Warm soup in a saucepan over medium high heat with 1/2-1 cup water, stirring occasionally.

Portion soup into bowls and top with sweet cucumber relish.

Corn Potato Bacon Chowder: Corn, corn stock, onions, potatoes, green peppers, kale, bacon, heavy cream, white wine, scallions, cilantro, coriander, butter, garlic, spices, salt, pepper.

Sweet Cucumber Relish: Cucumber, onion, red bell pepper, green bell pepper, salt, cider vinegar, sugar, mustard seed, celery seed.

Contains: Milk.

③ FARM-TO-FREEZER

smothered pork burrito with red sauce

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