

# PASTURE AND PLENTY

DATE: NOVEMBER 16, 2020 | VEGETARIAN

## HOORAY, IT'S MONDAY!

Cozy up and snuggle in to avoid this cold, folks. And heat up some deliciousness to make the change of weather a little more bearable. Creamy tortelloni, chock-full of the best of Fall's bounty. A hearty, deep red, borscht with root veggies galore. And, everyone's favorite, our South African-inspired peanut curry. This week's menu is warming us up, just thinking about it. Yum!

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**rp's pumpkin tortelloni** with shaved brussels sprouts, butternut squash and mirepoix in a sage brown butter cream sauce

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**borscht** with caraway sour cream and MSCo dinner rolls

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**South African-inspired sweet potato and peanut curry** over basmati rice



### PRODUCER SPOTLIGHT

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

Arndt Farms  
Marr's Valley View Farm  
RP's Pasta  
Sartori Cheese  
Elderbery Hill Farm  
Winterfell Acres  
Raleigh's Hillside Farm  
Madison Sourdough Co.

### EXTRA GOODNESS

#### double chocolate cookie dough

Instructions: Thaw cookie dough. Pre-heat oven to 325°F. Bake cookies for 10 to 12 minutes, turning the pan halfway through.

Ingredients: Chocolate, butter, sugar, ground coffee, sea salt, cocoa powder, vanilla, egg, ap flour, baking soda, baking powder.

Contains: Wheat, dairy, 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

### rp's pumpkin tortelloni with shaved brussels sprouts, butternut squash and mirepoix in a sage brown butter cream sauce

PREP &  
COOK TIME

30  
MINUTES

IN YOUR BAG

Pumpkin Tortelloni

Brussels Sprouts  
and Mirepoix

Butternut Squash

Sage Brown  
Butter Cream  
Sauce

Sarvecchio with  
Herbs

Pair with a bright  
and minerally  
white, such as  
American Wine  
Project's 2018  
Rivals La Crosse  
or a crisp and dry  
cider, like Gentry's  
Champagne Cider  
from One Barrel  
Brewing Co.

- 1 Bring a pot of water, salted like the sea, to a boil over high heat. While pasta water is coming to a boil, heat a splash of oil in a sauté pan large enough for all the ingredients over medium heat.
- 2 Add mirepoix and brussels sprouts to the sauté pan and let sweat until vegetables are cooked through and softened, about 3 to 5 minutes. Add cream sauce to sauté pan and stir to incorporate, sauce will loosen up as it heats. Once sauce is warm, stir in butternut squash.
- 3 Right when you add the cream sauce, drop the tortelloni in the now boiling salty pasta water and cook until al dente, about 4 or 5 minutes (add an additional minute, if cooking from frozen).
- 4 Once cooked, drain pasta and add to pan with vegetables and cream sauce. Divide pasta into bowls, top with cheese and herbs. Enjoy!

**RP's Pumpkin Tortelloni:** Semolina, pumpkin, parmesan (pasteurized part-skim milk, cheese culture, salt, enzyme, cellulose), bread crumb (wheat flour [niacin, iron, thiamin mononitrate, riboflavin, folic acid], olive oil, yeast, salt), dehydrated potato flake (potato flakes, citric acid), whole egg, butter, egg white, sugar, salt, almond extract, nutmeg.

**Brussels Sprouts and Mirepoix:** Onion, carrot, celery, brussels sprouts.

**Butternut Squash:** Butternut squash, canola oil, salt, pepper.

**Sage Brown Butter Cream Sauce:** Heavy cream, butter, shallot, garlic, sage, salt, pepper, red wine vinegar.

**Sarvecchio and Herbs:** Sarvecchio (milk, cheese culture, salt, enzymes), parsley, thyme, rosemary, chive.

**Contains:** Dairy, wheat, egg, nutmeg.

## ② READY-TO-EAT

### borscht with caraway sour cream and MSCo dinner rolls

In a saucepan, warm soup over medium heat until hot, stirring occasionally, about 6 minutes. Alternatively, heat in microwave on Medium High, stirring occasionally, about 4 minutes.

Pop dinner roll into the microwave or toaster oven for just a few seconds.

Ladle soup into individual bowls, top with caraway sour cream, and dig in!

**Borscht:** Beet, vegetable stock, onion, carrot, celery, celeriac, parsnip, green cabbage, red cabbage, tomato, red potato, red wine vinegar, salt, pepper.

**Caraway Sour Cream:** Sour cream (cultured cream, whey, modified food starch, sodium phosphate, sodium citrate, guar gum, carageen, calcium sulfite, potassium sorbate, locust bean gum), horseradish root, caraway seed, salt, pepper.

**MSCo Dinner Roll:** Flour, water, salt, yeast.

**Contains:** Dairy, wheat.

## ③ FARM-TO-FREEZER

### South African-inspired sweet potato and peanut curry over basmati rice

See label for ingredients and reheating instructions.



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