

# PASTURE AND PLENTY

DATE: DECEMBER 28, 2020 | OMNIVORE

## HOORAY, IT'S MONDAY!

We hope everyone had a wonderful weekend! While it's back to the Monday grind, there's no reason to be sad, Meal Kit friends. There is another holiday in sight, and we have a special fondue dinner on the menu, great with sparkling wine for NYE. And, for the rest of the week, a cozy wild rice soup and hearty baked ziti are just what the weather ordered. We are ready for snow!

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**Landmark Creamery**  
**fondue kit** with roasted vegetables  
and MSCo seed & grain boule

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**wild rice soup** with chicken and  
bacon

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**baked ziti** with italian sausage,  
roasted eggplant and sarvecchio  
besciamella



## PRODUCER SPOTLIGHT

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

Landmark Creamery  
Elderberry Hill Farm  
Enos Farms  
Sartori Cheese  
Marr's Valley View Farm  
Madison Sourdough Co.

## EXTRA GOODNESS

### peanut butter cookie dough

Instructions: Bring dough to room temperature. Preheat oven to 300°F. Place cookies on a parchment-lined or greased cookie sheet. Bake in preheated oven for about 12 to 15 minutes until golden, rotating halfway through for an even bake.

Ingredients: Peanut butter, oat flour, brown sugar, baking powder, vanilla, salt.

Contains: Peanuts.

## 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

### Landmark Creamery fondue kit

with roasted vegetables and MSCo seed & grain boule

PREP &  
COOK TIME

40

MINUTES

IN YOUR BAG

Landmark  
Creamery Fondue  
Kit

Vegetables

Garlic & Thyme

MSCo Seed &  
Grain Boule

To cut through the richness of the cheese, pair with a crisp and dry white, such as Union Sacre's 2019 "Elsass" Riesling, or a malty Ope-Yah German Bock from Working Draft Beer Co.

- 1 Preheat oven to 400°F. Peel onions and carrots. Cut fingerling potatoes, Brussels sprouts, and carrots into bite-sized pieces. Chop garlic and strip leaves from thyme stems.
- 2 Toss vegetables with thyme, garlic, a splash of olive oil, salt and pepper. Spread on a sheet tray and roast until everything is beginning to brown and is cooked through, 25-30 minutes.
- 3 While your vegetables roast, slice the bread into bite sized pieces and prepare your cheese fondue in a fondue pot or small saucepan. Instructions for the fondue can be found with the Landmark Fondue Kit.
- 4 Place the bread cubes in the oven with the roasted vegetables for the last few minutes of roasting time.
- 5 Use a fork to dip your vegetables and bread into the fondue! Enjoy!

**Landmark Creamery Fondue Kit:** Sheep milk cheese (pasteurized sheep milk, cultures, salt, rennet), corn starch, citric acid, salt, mustard powder, natamycin (to preserve flavor).

**Vegetables:** Brussels sprouts, carrots, onion, fingerling potatoes.

**Garlic and Thyme**

**MSCo Seed & Grain Boule:** Flour (wheat and rye), steel cut oats, sunflower seeds, sesame seeds, flax seeds, water, salt.

**Contains:** Wheat, dairy.

## ② READY-TO-EAT

### wild rice soup

with chicken and bacon

Heat soup in saucepan over medium heat, stirring occasionally, until hot, about 6 minutes.

While soup reheats, dress mixed greens with house vinaigrette, adding a pinch of salt and pepper.

Divide soup into bowls and salad onto small plates on the side, then enjoy!

**Wild Rice Soup with Chicken and Bacon:**

Chicken stock, wild rice, onion, carrot, celery, green pepper, bacon, chicken, cream, red wine vinegar, spices, salt, pepper.

**House Vinaigrette:** Sunflower oil, caramelized red onion, red wine vinegar, dijon mustard, brown sugar, thyme, salt, pepper.

**Mixed Greens**

**Contains:** Dairy, poultry, pork.

## ③ FARM-TO-FREEZER

### baked ziti with Italian sausage, roasted eggplant and sarvecchio besciamella

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  
608.665.3770 • [pastureandplenty.com](http://pastureandplenty.com)

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