

PASTURE AND PLENTY

DATE: DECEMBER 28, 2020 | VEGETARIAN

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!

.....



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

.....



wild rice soup with sweet potatoes

.....



baked ziti with roasted eggplant,
fennel 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 sweet potatoes

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 Sweet Potatoes: Vegetable stock, wild rice, onion, carrot, celery, green pepper, sweet potato, 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 roasted eggplant, fennel 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

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