

PASTURE AND PLENTY

DATE: FEBRUARY 1, 2021 | VEGETARIAN

HOORAY, IT'S MONDAY!

Not only is it meal kit day, friends, it's PIZZA day! Our housemade dough, a community fave, is ready for you to stretch, rock and roll. Let's test out those pizzaiolo skills, amicos, and make a fun night of it. And, to warm you up after the weekend snow, dig in to your tomato chowder. With the contrasting crunch of the dill brioche croutons, it's a treat. Or, if you're more into spice to warm you, the buffalo lettuce wraps are just right, too. Yum!



butternut squash pizza kit
with whipped goat cheese
and spinach pesto



buffalo cauliflower and chickpea lettuce wraps
with carrot kohlrabi slaw
and housemade ranch dressing



tomato chowder
with dill brioche croutons



PRODUCER SPOTLIGHT

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

Driftless Organics
Sitka Salmon
Superior Fresh
Enos Farms
Madison Sourdough, Co.
Sartori Cheese
Montchevre

EXTRA GOODNESS

strawberry matcha coffee cake muffins

Store at room temperature.
Enjoy within 5 days.

Ingredients: AP flour, sugar, butter, egg, vanilla, strawberry preserves, matcha powder, sour cream, cornstarch, baking powder, salt.

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

butternut squash pizza kit

with whipped goat cheese and spinach pesto

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

Pizza Dough

Whipped Goat
Cheese

Pickled Red Onion

Lacinato Kale

SarVecchio
and Herbs

Roasted Butternut
Squash

Spinach Pesto

Comfort food like
pizza calls for an
easy drinking
pairing, such as
the silky Folk
Machine Pinot
Noir or the
balanced New
Glarus Moon Man
No Coast Pale
AlePale Ale

- 1 Preheat oven to 425°F. While the oven preheats, place dough on the counter, lightly covered, to come to room temperature.
- 2 Spray a baking sheet with nonstick spray. On the baking sheet, roll and stretch pizza dough until thin with slightly thicker edges. Brush or smear the top of the dough with olive oil and then the pesto.
- 3 Scatter butternut squash and kale evenly over crust; drop whipped goat cheese by spoonfuls on top. Finally, sprinkle on the SarVecchio.
- 4 Bake in the preheated oven until crust is golden brown and cheeses are melted, 12 to 20 minutes.
- 5 Remove from oven; scatter pickled onions over the top and slice with a large knife or pizza cutter. Dig in!

Pizza Dough: Bread flour, 00 flour, water, yeast, salt.

Pickled Red Onion: Red onion, vinegar, water, sugar, salt, star anise, peppercorn, bay leaf, chile de arbol.

Whipped Goat Cheese: Goat cheese (goat milk, cheese cultures, salt), olive oil, salt, pepper, chive, lemon, red chili flake.

SarVecchio and Herbs: Milk, cheese cultures, salt, enzymes, rosemary, thyme, parsley.

Roasted Butternut Squash: Butternut squash, olive oil, salt, pepper.

Spinach Pesto: Sunflower oil, spinach, arugula, basil, pepita, red wine vinegar, SarVecchio (milk, salt, enzyme, cultures), salt, pepper.

Contains: *Wheat, raw allium, dairy.*

② READY-TO-EAT

buffalo cauliflower and chickpea lettuce wraps

with carrot kohlrabi slaw and housemade ranch dressing

Preheat oven to 375°F. While oven is preheating, separate leaf lettuce, wash under cold water, and then dry.

Bake cauliflower in preheated oven until hot and crispy, about 20 to 30 minutes. Alternately, remove lid, cover with a plate or paper towel, and microwave cauliflower on Medium High until hot, about 3 to 5 minutes.

Divide cauliflower onto lettuce wraps. Top with slaw and ranch dressing, or serve slaw on the side.

Buffalo Cauliflower: Cauliflower, garbanzo bean, celery, spices, butter, cayenne, distilled vinegar, water, garlic powder, salt.

Carrot Kohlrabi Slaw: Green cabbage, purple cabbage, kohlrabi, carrot, cilantro, chive, parsley, honey, apple cider vinegar, salt, pepper.

P&P Ranch: Buttermilk, sour cream, egg, sunflower oil, red wine vinegar, mustard, herbs, lemon, salt, pepper.

Contains: *Dairy, egg, raw allium, honey, bean/lentil*

③ FARM-TO-FREEZER

tomato chowder

with dill brioche croutons

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