

PASTURE AND PLENTY

DATE: FEBRUARY 15, 2021 | OMNIVORE

HOORAY, IT'S MONDAY!

It's a bright new week, friends! Start it off right with the punchy flavors of green chile enchiladas and the crisp crunch of cabbage slaw. Follow it up with some soothing, creamy potato cheddar soup, a real Wisco-inspired treat. And, to help bring a little Mardi Gras spirit into your life, dig into that tasty red jambalaya! To top it all off, there's nothing like a rich comforting bite of chocolate budino - a belated Valentine's treat from us to you!



PRODUCER SPOTLIGHT

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

Driftless Organics
Madison Sourdough Co.
La Cosecha Tortilla Co.
Hook's Cheese Company
Sassy Cow Creamery
Elderberry Hill Farm



**green chile chicken
enchilada kit**
with red cabbage slaw



potato cheddar soup
with grilled bread, popcorn
and charred scallion sauce



jambalaya
with shrimp and andouille sausage

EXTRA GOODNESS

chocolate budino

Warm in microwave for 15 to 30 seconds.

Ingredients: Chocolate, sugar, egg, ap flour, butter.

Contains: Wheat, dairy, egg, chocolate.

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

green chile chicken enchilada kit

with red cabbage slaw

PREP &
COOK TIME

25
MINUTES

IN YOUR BAG

Tortillas

Chicken Enchilada
Filling

Salsa Verde

Cheese, Scallion,
Cilantro

Red Cabbage
Slaw

The tropical fruit notes of either Groundwork's Grenache Blanc or Eagle Park's DDH Goon Juice IPA would pair nicely with the green chile sauce

- 1 Preheat oven to 400°F. Warm a heavy bottomed skillet over medium heat.
- 2 Warm each tortilla in the skillet, flipping often, about 5 seconds per side, until warm and foldable. Stack and wrap in a kitchen towel to keep warm.
- 3 Brush a little salsa verde on both sides of each tortilla, divide enchilada filling onto tortillas and roll each one up leaving the seam side down to keep from unrolling. Place them tightly into a baking dish and top with remaining sauce and shredded cheese blend.
- 4 Bake until cheese is melted and everything is heated through, about 20 minutes. While enchiladas bake, give slaw container a shake to redistribute juices then serve alongside hot enchiladas.

Chicken Enchilada Filling: Chicken, onion, poblano, green chile, jalapeño, cilantro, sour cream (cultured cream), queso fresco (milk, salt, enzymes, culture), spices, salt, pepper.

Salsa Verde: Tomatillo, vegetable stock, onion, green chile, poblano, jalapeño, cilantro, scallion, salt, pepper, red chile flake, spices.

Cheese, Scallion, Cilantro: Mozzarella (milk, culture, salt, enzymes), Cheddar (milk, salt, enzymes, culture, annatto), scallion, cilantro.

Red Cabbage Slaw: Red cabbage, carrot, red bell pepper, yellow bell pepper, scallion, jalapeño, cilantro, spices, honey, lime juice, olive oil, salt, pepper.

Contains: Poultry, dairy, raw allium, honey.

② READY-TO-EAT

potato cheddar soup

with grilled bread, popcorn and charred scallion sauce

Reheat soup in a saucepan over medium heat, stirring often to prevent scorching.

Brush bread with olive oil and toast in a preheated skillet over medium heat until browned and crunchy, about 2 minutes per side. Alternatively, toast in a toaster.

Ladle soup into bowls. Garnish soup, bread or both with charred scallion sauce and serve popcorn on top of soup. Enjoy!

Potato Cheddar Soup: Vegetable stock, yukon potato, onion, celery, garlic, chili powder, cheddar (milk, salt, cultures, enzyme), cream, milk, salt, pepper, spices.

MSCO Miche: Flour, water, salt, yeast.

Salt and Pepper Popcorn: Corn, garlic oil, salt, pepper.

Charred Scallion Sauce: Scallion, olive oil, sunflower oil, sherry vinegar, lemon, shallot, garlic, red chile flake, salt, pepper.

Contains: Dairy, raw allium.

③ FARM-TO-FREEZER

jambalaya

with shrimp and andouille sausage

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