

PASTURE AND PLENTY

DATE: JUNE 21, 2021 | OMNIVORE

HOORAY, IT'S MONDAY!

And a happy day it is because pizza is back on the menu! Featuring the season's first zucchini paired with confit garlic scape ricotta, this pie is sure to be a new fave. We're also excited for you to try the pickled grapes; they're the perfect foil for the richness and creaminess of the celery soup. To top it off, who doesn't love a spicy Jambalaya on a hot day, right friends? Enjoy!



P&P pizza kit
with zucchini, roasted red pepper-tomato sauce, ricotta and bacon



creamy celery soup with pickled grapes and peanut crumble



jambalaya with andouille sausage, shrimp and chicken



PRODUCER SPOTLIGHT

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

Winterfell Acres
Nueskes
Vitruvian Farms
Lovefood Farm

EXTRA GOODNESS

coconut-rum croissant rolls

Keep rolls frozen. Place rolls on baking sheet. Lightly cover the rolls with plastic wrap and thaw at room temperature overnight. In the morning, the rolls should appear puffy and softly spring back when touched. Preheat oven to 375° F. Remove plastic wrap and bake for 6 minutes; rotate and continue to bake until rolls are dark golden brown and the sugar is bubbling and caramelized, about 6 to 9 more minutes. Best served warm. Or, cool and store at room temperature for up to 2 days.

Ingredients: AP flour, butter, yeast, sugar, shredded coconut, coconut milk, vanilla, rum, salt.

Contains: Dairy, wheat, coconut.

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

P&P pizza kit with zucchini, roasted red pepper-tomato sauce, ricotta and bacon

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

Pizza Dough

Zucchini and
Arugula

Bacon Lardons

Confit Garlic
Scape Ricotta

Roasted
Red Pepper-
Tomato Sauce

Pair with the full-bodied and bright Jasci Montepulciano d'Abruzzo or with the hoppy Scorpis Morchella Double IPA from Toppling Goliath

- 1 Bring dough to room temperature one hour before baking. Preheat oven to 425°F.
- 2 Remove dough from packaging with floured hands and place on lightly floured baking sheet. On the baking sheet, gently press down and stretch each pizza dough ball out to a 8 to 10" circle; they should be thin with slightly thicker edges.
- 3 Slice the zucchini into half moons and toss with a little olive oil, salt, and pepper.
- 4 Smear the top of the dough with the tomato sauce. Scatter zucchini and bacon evenly over crust; layer house-made ricotta by spoonfuls on top.
- 5 Bake in preheated oven until crust is golden brown and cheese is melted, about 15 to 20 minutes.
- 6 Remove from oven; scatter arugula over the top and slice with a large knife or pizza cutter. Dig in!

Pizza Dough: Bread flour, '00' flour, water, olive oil, salt, yeast.

Confit Garlic Scape Ricotta: Whole milk, heavy cream, buttermilk, garlic scape, olive oil, salt.

Roasted Red Pepper Tomato Sauce: Tomato, red bell pepper, basil, salt.

Bacon Lardons

Zucchini

Arugula

Contains: Dairy, wheat, pork.

② READY-TO-EAT

creamy celery soup with pickled grapes and peanut crumble

Reheat soup in a sauce pot over medium heat, stirring frequently to prevent scorching and encourage even heating, for about 6 to 8 minutes or until steaming.

Once soup has been brought to a simmer, divide into bowls. Garnish with peanut crumble and pickled grapes. Enjoy!

Celery Soup: Vegetable stock, celery, celery root, apple, onion, cream, butter, salt.

Pickled Grapes: Grape, sherry vinegar, sugar, salt.

Peanut Crumble: Peanut butter, ap flour, sugar, butter, cornstarch, salt, dill, onion, cayenne.

Contains: Dairy, wheat, peanut.

③ FARM-TO-FREEZER

jambalaya with andouille sausage, shrimp and chicken

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