

PASTURE AND PLENTY

DATE: JUNE 28, 2021 | OMNIVORE

HOORAY, IT'S MONDAY!

Get excited for a great menu! A soba noodle salad recipe from Farmer Lauren at Raleigh's Hillside Farm that features all of her farm-fresh produce. A new twist on one of your favorites: sloppy joe sandwiches. And more of those delicious galettes from our P&P Makeshop partners at Tart Baked Goods. Plus, there are cupcakes to celebrate our Birthday Month! Yay!



PRODUCER SPOTLIGHT

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

Winterfell Acres
Elderberry Hill Farm
Raleigh's Hillside Farm
Driftless Organics



soba noodle bowl with pork and kale meatballs



smoky beef and white bean sloppy joe with house-made pickles and pesto pasta salad



asparagus and red potato galette from Tart Baked Goods with local greens and strawberry rhubarb vinaigrette

EXTRA GOODNESS

birthday strawberry cupcakes with cream cheese frosting

Store in refrigerator. Allow to come to room temperature before frosting cupcake and enjoying.

Ingredients: Strawberry cupcakes (cake flour, sugar, butter, strawberry, sour cream, milk, egg white, vanilla, baking powder, baking soda, salt), cream cheese frosting (cream cheese, butter, sugar, vanilla, salt)

Contains: Wheat, egg, dairy.

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

soba noodle bowl

with pork and kale meatballs

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

Pork and Kale
Meatballs

Soba Noodles

Soba Noodle
Salad Dressing

Veggie Bag

Pair with the tart
and refreshing
Ampeleia Rosato
di Ampeleia 2020
or the light
and hazy Pale
Weizenbock from
Giant Jones

- 1 Preheat oven to 375°F. Place meatballs (they are precooked) in a shallow baking dish; cover with foil.
- 2 Reheat in the preheated oven until heated through, about 20 minutes. Alternately, remove lid and cover with plate or paper towel; microwave on High until heated through, 3 to 8 minutes.
- 3 Meanwhile, bring a pot of well salted water to boil. Next, thinly slice the snap peas, then peel and cut all remaining vegetables into matchsticks or coarsely grate them; set all vegetables aside in large bowl.
- 4 Once water is boiling, cook soba noodles for 3 to 5 minutes, or until tender. Drain and rinse briefly under cold water. Shake off excess water and add to bowl with vegetables.
- 5 Shake dressing jar and pour over drained noodles and vegetables; toss with tongs to combine. Plate soba noodles and veg, then top with cooked meatballs. Enjoy!

Pork and Kale Meatballs: Pork, kale, scallion, garlic, fish sauce, sriracha.

Soba Noodles: Organic wheat flour, organic buckwheat flour, salt.

Soba Noodle Salad Dressing: Soy sauce, maple syrup, rice wine vinegar, sesame oil, turmeric, garlic.

Vegetable Bag: Turnip/Radish, carrot, sugar snap pea.

Contains: Pork, wheat, soy, fish, sesame, raw allium

② READY-TO-EAT

smoky beef and white bean sloppy joe with pickles and pesto pasta salad

Reheat sloppy joe in a saucepan over medium heat until hot, about 6 to 8 minutes, adding water and stirring as necessary.

Meanwhile, slice and toast brioche buns. Give salad a toss to redistribute the dressing.

Divide filling onto buns, top with pickles, and serve salad alongside. Dig in!

Beef and White Bean Sloppy Joe: Beef, white bean, onion, bell pepper, tomato, brown sugar, cider vinegar, chipotle, olive oil, seasonings, salt, pepper.

MSCO Brioche Bun: AP flour, butter, sugar, egg, milk powder, yeast, salt.

P&P House-made Pickles: Cucumber, pearl onion, garlic, white distilled vinegar, dill, sugar, spices.

Pesto Pasta Salad: Cavatappi (semolina, durum wheat, vitamins and minerals), pesto (spinach, sunflower oil, arugula, sarvecchio, pepitas, red wine vinegar, basil, garlic, salt, pepper), tomato, kalamata olive, sarvecchio (milk, salt, culture, enzymes).

Contains: Wheat, beef, raw allium, dairy, egg, bean/lentil, olive.

③ FARM-TO-FREEZER

asparagus and red potato galette

from Tart Baked Goods with local greens and strawberry rhubarb vinaigrette

Toss greens with desired amount of strawberry rhubarb vinaigrette

See galette 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

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