

① THE COOK KIT

Enos farms brat kit

with cabbage, cranberry and walnut slaw

PREP &
COOK TIME

20
MINUTES

IN YOUR BAG

Beer Braised
Enos Farms Brat

Clasens Brat Bun

Cabbage,
Cranberry and
Walnut Slaw

Sauteed Pepper
and Onions

House-Made
Mustard

Pair with the
slightly chilled
Cardedu "Astili"
Rosso Sardega
or the
quintessential
summer beer
Bell's Oberon
Wheat Ale

- 1 Reheat brats in cooking liquid (add a cup of water or beer if necessary) covered over medium heat until brats are heated through, 6 to 8 minutes.
- 2 Reheat peppers and onions with a splash of water in a sauce pan over medium heat until hot, 2 to 3 minutes.
- 3 While brats and peppers and onions reheat, slice brat bun, toast if desired. Toss slaw container to redistribute dressing.
- 4 Assemble brats on buns, top with peppers and onions and mustard if desired (give it a taste first, it's a bit spicy!). Serve slaw on the side.

Beer-Braised Enos Farms Brat: Pork, water, beer, onion, salt, pepper, mace.

Clasens' Brat Bun: Ap flour, water, yeast, salt.

Cabbage, Cranberry and Walnut Slaw: Green cabbage, purple cabbage, carrot, scallion, cranberry, walnut, greek yogurt, cider vinegar, maple syrup, dijon mustard, salt, pepper.

Housemade Mustard: Beer, mustard powder, cider vinegar, mustard seed, honey, salt, thyme, parsley, rosemary, turmeric.

Sautéed Peppers and Onions: Red bell pepper, green bell pepper, yellow onion, yellow bell pepper, red wine vinegar, garlic, olive oil, salt, pepper.

Contains: Pork, raw allium, wheat, dairy, egg, tree nut.

② READY-TO-EAT

Vietnamese braised chicken with crispy scallion sesame rice cakes

Empty braised chicken into a large saucepan and bring to a simmer. Simmer, stirring occasionally to prevent burning, until slightly thickened and hot, 5 to 7 minutes.

While chicken reheats, heat a splash of oil in a nonstick saute pan over medium heat until shimmering. Sear rice cakes on one side until they are lightly browned and crispy, 3 to 4 minutes. Repeat on other side.

When everything is hot, divide cakes onto plates and top with thickened braised chicken stew.

Vietnamese Braised Lemongrass Chicken: Chicken, chicken broth, lemongrass, turnip, radish, garlic, jalapeño, scallion, lime juice, soy sauce, brown sugar, fish sauce, cornstarch, salt, pepper.

Crispy Scallion Sesame Rice Cakes: Sushi rice, water, rice wine vinegar, scallion, salt, sesame seed, sesame oil.

Contains: Poultry, fish, soy, sesame.

③ FARM-TO-FREEZER

chana masala over brown rice

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