

# PASTURE AND PLENTY

DATE: AUGUST 9, 2021 | OMNIVORE

## HOORAY, IT'S MONDAY!

One of our biggest hits from last Summer, the Elote Kit, is back. The sweetest corn with a creamy, slightly spicy, aioli and cheese topping paired with a farm-fresh chopped salad = a match made in foodie heaven. Add in grilled cheese with tomato soup (from the reddest, ripest tomatoes) and a roasted vegetable, pesto lasagna? Dinners for the week are looking good, friends.



### elote (street corn) kit

with Mexican chopped salad, bacon crumbles and citrus cilantro vinaigrette



### heirloom tomato roasted fennel soup

with grilled cheese, pickle relish and whipped herb butter



### beef, pesto and roasted vegetable lasagna



## PRODUCER SPOTLIGHT

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

Driftless Organics

Winterfell Acres

Raleigh's Hillside Farm

Vitruvian Farms

La Cosecha

Crossroads Family Farm

Happy Valley Farm

## EXTRA GOODNESS

### peach crisp

Instructions: Preheat oven to 400°F; remove crisp from refrigerator. Once oven is preheated, bake crisp for 30-40 minutes, or until juices are bubbling and topping is golden brown.

Ingredients: Peaches, crisp topping (old fashioned oats, ap flour, butter, pecans, pumpkin seeds, coconut, cranberries, flaxseed, almonds, maple syrup, brown sugar, coconut oil, cinnamon, vanilla, salt), sugar, salt.

*Contains: Dairy, wheat, tree nuts, coconut, stonefruit.*

## 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

**elote (street corn) kit** with Mexican chopped salad, bacon crumbles and citrus cilantro vinaigrette

PREP & COOK TIME

**45**  
MINUTES

IN YOUR BAG

Corn

Mexican Chopped Salad with Bacon

Citrus Cilantro Vinaigrette

Tortilla Strips

Queso Fresco and Chile Powder

Smoked Jalapeño Aioli

PAIR WITH

the crisp and fresh Mesquida Mora Sincronia Blanc or the light and smooth Block Party Amber Ale

GRILL INSTRUCTIONS

- 1 Preheat grill for high heat. While preheating, shuck corn cobs (being careful to remove the silk). Grill corn, turning often, until cooked and kernels are slightly charred, about 10 minutes.
- 2 While corn is grilling, place contents of chopped salad in a large bowl, toss with the citrus cilantro vinaigrette and divide onto plate. Top with tortilla strips.
- 3 When corn is cooked, remove from grill and allow to cool slightly. Slather with aioli and sprinkle with queso fresco. Enjoy with chopped salad.

OVEN INSTRUCTIONS

- 1 Preheat oven to 400°F. Place unshucked corn directly on oven rack and roast til tender and sweet, about 30 to 40 minutes.
- 2 While corn is roasting, place contents of chopped salad in a large bowl, toss with the citrus cilantro vinaigrette and divide onto plate. Top with tortilla strips.
- 3 When corn is done remove from the oven and allow to cool slightly. Carefully peel back husks to form a handle, then slather corn with aioli and sprinkle with queso fresco. Enjoy with chopped salad.

**Mexican Chopped Salad:** Cabbage, black bean, bacon, cucumber, red onion, bell pepper, tomato, scallion  
**Citrus Cilantro Vinaigrette:** Sunflower oil, orange, lime, lemon, dijon mustard, honey, garlic, cilantro, cumin, salt, pepper  
**Tortilla Strips:** Corn, water, lime, corn flour, canola oil, dry spices, salt, pepper  
**Queso Fresco and Chile Powder:** Milk, salt, enzymes, dried chiles  
**Smoked Jalapeño Aioli:** Sunflower oil, egg, dijon mustard, red wine vinegar, milk, jalapeño, garlic, lime, cilantro, salt, pepper  
**Contains:** Dairy, wheat

② READY-TO-EAT

**heirloom tomato roasted fennel soup**

Heat soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 minutes. Alternately, heat in microwave on Medium High, stirring every minute, about 4 minutes.

Smear herbed butter on both sides of sandwich. Heat a skillet over medium heat; place sandwich in skillet and toast until bread is golden and cheese is melted, turning once, about 3 minutes per side. Cut sandwich in half and plate; pour soup into bowl, garnish with relish and dinner is on!

**Soup:** Tomato, vegetable stock, onion, celery, carrot, fennel, leek, garlic, red wine vinegar, olive oil, basil, salt, pepper  
**Grilled Cheese:** Bread (flour, water, salt), muenster (milk, culture, salt, enzymes, annato), gouda (milk, culture, salt, enzymes)  
**Pickle Relish:** Cucumber, onion, red bell pepper, green bell pepper, cider vinegar, sugar, salt, mustard seed, celery seed  
**Herb Butter:** Cream, garlic, thyme, parsley, chive, lemon, salt, pepper  
**Contains:** Wheat, dairy, raw allium

③ FARM-TO-FREEZER

**beef, pesto & roasted vegetable lasagna**

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