

DATE: SEPTEMBER 7, 2021 | OMNIVORE

HOORAY, IT'S TUESDAY!

Short weeks can be a bit hectic, friends. So we hope this menu makes your post-holiday shuffle a bit more manageable! Featuring an easy, weeknight pasta with our fan-favorite pesto, a summery salad with creamy peanut sauce, and the savory goodness that is our house gumbo... it's a good one, we think. And, with cooling and vibrant key lime pie to finish? Heaven!

RP's campanelle
with herbed chicken breast, cherry tomatoes, zucchini, mini bell peppers and spinach pesto

gado gado
with crispy tofu and peanut satay sauce

andouille, chicken and shrimp gumbo
with scallion rice

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

Happy Valley Farm

Winterfell Acres

Raleigh's Hillside Farm

Vitruvian Farms

RP's Pasta

Jenifer Street Market

EXTRA GOODNESS

key lime pie

Instructions: Keep refrigerated and enjoy within 5 days.

Ingredients: Cream cheese (pasteurized milk and cream, cheese culture, salt, guar gum, carob bean gum, xanthan gum), sweetened condensed milk (nonfat milk, sugar, palm olein oil), lime juice, lime zest, graham cracker (unbleached enriched flour, graham flour, sugar, canola oil, honey, leavening, salt, soy lecithin, artificial flavor), butter, heavy cream, sugar, vanilla.

Contains: Dairy, wheat

① THE COOK KIT

RP's campanelle with herbed chicken breast, cherry tomatoes, zucchini, mini bell peppers and spinach pesto

PREP &
COOK TIME

30
MINUTES

IN YOUR BAG

Chicken Breast
Chicken Marinade
Vegetable Bag
Spinach Pesto
SarVecchio &
Herbs

PAIR WITH

the brightly fruity
and silky Field
Recordings
Wonderwall
Pinot Noir
or
with the easily
quaffable Block
Party Amber Ale
from Karben4

1 Preheat oven to 425°F. While preheating, or earlier in the day if possible, place chicken in marinade. Once oven is pre-heated, place chicken on a sheet tray and roast until beginning to brown and it has an internal temperature of 165°F. Set aside to cool slightly before cutting into bite-sized pieces.

2 Rinse vegetables, then slice tomatoes in half and cut zucchini and bell peppers into bite-sized pieces. Toss with olive oil, salt and pepper then place on same baking sheet. Roast until just cooked through, 8 to 10 minutes.

3 Prepare a pot of well-salted, boiling water; we recommend 4 quarts of water and 2 tablespoons of salt. With your hands, gently loosen the pasta. Once the water is at a roiling boil, carefully place it into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil, reduce the heat to a gentle boil to and cook for 4 to 5 minutes or until preferred al dente texture and drain, reserving a bit of pasta cooking water for later.

4 Heat a glug of olive oil over high heat in a sauté pan large enough for all the ingredients. When the oil is shimmering, add the roasted vegetables and chicken. Warm and stir until heated through. Add pesto to the pan, along with a little pasta water to thin it out. After a few seconds, add the campanelle. Toss to coat everything evenly.

5 Divide onto plates and top with the Sarvecchio and herb mixture. Buon appetito!

Chicken Marinade: Sunflower oil, red wine vinegar, onion, garlic, salt, paprika, pepper, parsley, chives, rosemary, thyme, red chile flake, lemon

Spinach Pesto: Sunflower oil, olive oil, spinach, sarvecchio (milk, culture, salt, enzyme), arugula, pepitas, red wine vinegar, basil, garlic, salt, pepper

SarVecchio & Herbs: Sarvecchio (milk, culture, salt, enzyme), parsley, thyme, rosemary, chives

Contains: Dairy, wheat, poultry

② READY-TO-EAT

gado gado with crispy tofu and peanut satay sauce

Heat a large frying pan over medium-high. When hot, drizzle with 1 to 2 tablespoons oil and add the tofu. Fry for around 5 minutes or until heated through and crispy again, flipping occasionally. Alternatively, reheat the tofu in the microwave for about 30 seconds, stirring halfway through.

To serve, divide the beans and potatoes, raw vegetables and crispy tofu over several serving plates or assemble it all on one large serving platter. Drizzle each plate generously with the peanut sauce. Dig in!

Tofu: Tofu (Water, soybean, calcium sulfate, calcium chloride), garlic, onion, spices, salt, pepper **Satay Sauce:** Peanut, water, shallot, garlic, soy sauce, rice vinegar, red curry paste (dried chile pepper, garlic, shallot, salt, lemongrass, sugar, kaffir lime, galangal, spices [coriander seeds, cumin, cardamom], citric acid), brown sugar, thai chile, salt **Beans & Potatoes:** Green bean, wax bean, dragon tongue bean, potato, salt **Raw Veg:** Cabbage, cucumber, cherry tomato, shallot

Contains: Soy, peanut

③ FARM-TO-FREEZER

andouille, chicken and shrimp gumbo with scallion rice

Defrost rice and gumbo. Heat gumbo over medium heat in saucepan until hot, with up to 1/2 cup of water. Heat rice over low heat in 2nd saucepan until hot, with up to 1/4 cup of water. Plate gumbo alongside rice. Enjoy! See labels for ingredients.