

OCTOBER 25, 2021 | OMNIVORE

HOORAY, IT'S MONDAY!

We're going back to some old tried and true faves this week, y'all. We've been making the Blackened Sweet Potato Sammy and the Bolognese Sauce since we started our meal kits in 2017. Four years, can you believe it? Some things come and some go, but these have stood the test of time. We hope you're excited to see them again and to try our new Cassoulet!

blackened sweet potato sandwich on ciabatta with roasted vegetable farro salad

white bean cassoulet with braised chicken, andouille sausage and bacon lardons

RP's campanelle with bolognese sauce

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

Christensen Farm

Madison Sourdough Co.

Meadowlark Organics

RP's Pasta

Neuske's

Saffi Foods

EXTRA GOODNESS

scotcheroos

Instructions: Store at room temperature and enjoy within 5 days.

Ingredients: peanut butter, puffed rice cereal, chocolate, sugar, light corn syrup.

Contains: Peanut, chocolate

① THE COOK KIT

blackened sweet potato sandwich on ciabatta with roasted vegetable farro salad

PREP &
COOK TIME

15
MINUTES

IN YOUR BAG

Blackened Sweet
Potato

MSCO Ciabatta

Cilantro Lime
Sour Cream

Roasted Sweet
Pepper Rajas

Arugula

Roasted
Vegetable Farro
Salad

PAIR WITH

the fresh
Casa do Valle
Vinho Verde
or
the hoppy
Immortal Soul
Imperial West
Coast Style IPA
from Eagle Park

- 1 Preheat oven to 350°F.
- 2 Place the blackened sweet potatoes on a baking sheet and bake until hot, about 10 minutes. Or, heat the sweet potato in the microwave on high until hot, 2 to 3 minutes.
- 3 Slice the ciabatta in half and heat in the preheated oven or a toaster oven until lightly browned. Spread the sour cream on the the toasted ciabatta halves, then layer the sweet potatoes, rajas salsa, and then arugula on the bottom half before setting on the top half.
- 4 Plate the sandwiches, give the farro salad a good stir and serve on the side. Dig in!

Sweet Potato: Sweet potato, olive oil, cumin, chile powder, onion powder, garlic powder, salt, pepper
Ciabatta: Flour, water, salt, yeast
Sour Cream: Sour cream, cilantro, lime, salt, pepper
Rajas: Red snack pepper, yellow snack pepper, orange snack pepper, cherry tomato, rice vinegar, cilantro, sugar, salt, pepper, lime juice
Farro Salad: Farro, winter squash, brussels sprout, carrot, kale, red onion, red wine vinegar, salt, pepper

Contains: Wheat, dairy

② READY-TO-EAT

white bean cassoulet with braised chicken, andouille sausage and bacon

Preheat oven to 350°F. Place white bean cassoulet in oven and heat until bubbling around edges and a crust has begun to form on the top of the dish, about 40 minutes. After 40 minutes, the cassoulet should be fully heated, but feel free to leave it in a bit longer to get a thicker crust on top.

Meanwhile, give the spicy greens a rough chop (as small or as large as you'd like for your salad). Right before you remove the cassoulet from the oven, toss the greens with enough vinaigrette to coat.

Take the cassoulet out of the oven. Divide onto plates, placing the dressed spicy greens alongside. Enjoy!

Cassoulet: White bean, chicken stock, onion, carrot, celery, chicken, bacon, andouille sausage (pork, water, salt, spices, brown sugar, paprika, garlic powder, sodium nitrite), spinach, gelatin, tomato paste, duck fat, garlic, salt, pepper, thyme, parsley
House Vinaigrette: Sunflower oil, roasted garlic, caramelized red onion, whole grain mustard, red wine vinegar, salt, xanthan gum
Winterfell Acres Spicy Greens

Contains: Poultry, pork

③ FARM-TO-FREEZER

RP's campanelle with bolognese sauce

See labels for ingredients and reheating instructions.