

OCTOBER 25, 2021 | VEGETARIAN

## 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 Roasted Pepper Ragù 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 celeriac and kale

**RP's campanelle** with roasted red pepper, fennel and mushroom ragù

*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 Im-  
perial 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 celeriac and kale

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, vegetable stock, celeriac, onion, carrot, celery, kale, spinach, tomato paste, butter, 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**

③ FARM-TO-FREEZER

# RP's campanelle with roasted red pepper, fennel and mushroom ragù

See labels for ingredients and reheating instructions.