

# PASTURE AND PLENTY

NOVEMBER 15, 2021 | OMNIVORE

## HOORAY, IT'S MONDAY!

While we're all about new flavors and variety at P&P, sometimes you just want your comforting, tried-and-true food favorites, right, friends? So, we're throwing back this week with dan dan noodles, farro soup and shepherd's pie – dishes that bring a smile to our faces every time we eat them. So we hope they do the same for you! Dig in and cozy up. It's comfort season!

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**pork dan dan noodles**  
with scallions, roasted peanuts and bok choy

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**cabbage, onion and farro soup** with sarvecchio, herbs and MSCo dinner roll

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**beef and lamb shepherd's pie** with sarvecchio mashed potatoes

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## PRODUCER SPOTLIGHT

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

Vitruvian Farms  
Winterfell Acres  
Raleigh's Hillside Farm  
Enos Farm  
Madison Sourdough Co.  
Sartori Cheese  
Saffi Foods

## EXTRA GOODNESS

### cranberry olive oil cake

Instructions: Store at room temperature and enjoy within 3 days.

Ingredients: AP flour, sugar, egg, cornmeal, cranberry, olive oil, yogurt, lemon zest, baking powder, baking soda, salt.

Contains: Dairy, wheat, egg

## 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

**pork dan dan noodles**  
with scallions, roasted peanuts and bok choy

PREP &  
COOK TIME

20  
MINUTES

IN YOUR BAG

Pork Dan Dan  
Sauce  
Noodles

Roasted Peanuts

Bok Choy and  
Scallions

PAIR WITH

the velvety and intensely fruity FUSO Filippo Cassano 'Calx' Primitivo or with the hazy and hoppy Heart It Races IPA from Eagle Park Brewing Company

- 1 Bring a pot of well salted water to a boil, large enough to cook all your noodles.
- 2 While waiting for the water to boil, reheat dan dan sauce in a sauté pan over medium-low heat with 1/2 cup of water.
- 3 Drop noodles in boiling pot of water and cook until done, about 3 to 4 minutes. Drain noodles when finished.
- 4 Add sliced bok choy, scallions and noodles to the sauté pan with the dan dan sauce. Toss to coat and cook for a few minutes to wilt the bok choy.
- 5 Plate the sauced noodles and top with roasted peanuts. Dig in!

**Pork Dan Dan Sauce:** Pork, pickled mustard greens (mustard greens, water, sugar, salt, MSG, artificial color), chili oil, ginger, chinkiang vinegar, soy sauce (water, wheat, soybeans, salt), sugar, garlic **Noodles:** Wheat flour, dehydrated whole eggs, dehydrated egg white, corn starch, salt, FD&C Yellow #5 and #6 and sodium benzoate **Roasted Peanuts:** Peanuts, salt, olive oil

*Contains: Pork, soy, egg, wheat, peanuts*

② READY-TO-EAT

**cabbage, onion and farro soup with sarvecchio, herbs & MSCo dinner roll**

Warm soup over medium-low heat in a saucepan, stirring occasionally, just until it begins to steam, about 5 minutes. Alternately, heat in microwave on medium high, stirring every minute, for about 4 minutes.

Meanwhile, heat rolls briefly in the toaster oven or microwave.

Portion hot soup into bowls, top with sarvecchio and herbs. Serve rolls alongside. Enjoy!

**Cabbage, Onion and Farro Soup:** Cabbage, onion, farro, garlic, herbs, seasonings, red wine vinegar, vegetable stock **Sarvecchio & Herbs:** Sarvecchio (milk, salt, culture, enzyme), parsley, thyme, rosemary, chives **MSCo Dinner Roll:** Flour, water, yeast, salt

*Contains: Dairy, wheat*

③ FARM-TO-FREEZER

**beef and lamb shepherd's pie with sarvecchio mashed potatoes**

See label for instructions and ingredients.



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](http://pastureandplenty.com)

M 3:30pm-7:30pm T-F 11am-7pm  
SAT 9am-1pm