

PASTURE AND PLENTY

NOVEMBER 15, 2021 | VEGETARIAN

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!



tofu dan dan noodles
with scallions, roasted peanuts and bok choy



cabbage, onion and farro soup with SarVecchio, herbs and MSCo dinner roll



roasted celeriac shepherd's pie with sarvecchio mashed potatoes



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

tofu dan dan noodles with scallions, roasted peanuts and bok choy

PREP &
COOK TIME

20

MINUTES

IN YOUR BAG

Tofu Dan Dan
Sauce

Noodles

Bok Choy and
Scallions

Roasted Peanuts

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!

Tofu Dan Dan Sauce: Tofu (soybeans, water, calcium bisulfate, glucono delta lactone), mushroom, pickled mustard greens (mustard greens, water, sugar, salt, MSG, artificial color), chile 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: Mushroom, soy, egg, wheat, peanuts

② READY-TO-EAT

cabbage, onion and farro soup with sarvecchio, herbs and 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

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