

PASTURE AND PLENTY

DECEMBER 28, 2021 | VEGETARIAN

HOORAY, IT'S TUESDAY!

We're looking to send 2021 out with a bang, friends! And we loaded this week's menu with deliciousness. Think: raclette kits with oodles of local veg from Winterfell Acres and a seed & grain boule from Madison Sourdough; cozy caldo verde with warm homemade cornbread; our signature mac and cheese (everyone's favorite); and our laminated cinnamon rolls to top it off. While 2021 has been a doozy, hopefully this helps it end on a sweet note!



raclette kit
with roasted veggies, pickled carrots and
MSCo seed & grain boule



caldo verde
and P&P cornbread kit



P&P mac and cheese
with butternut squash, mushrooms,
spinach and gryere



PRODUCER SPOTLIGHT

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

Milpa

Madison Sourdough Co.

La Cosecha

Winterfell Acres

EXTRA GOODNESS

cinnamon rolls with almond frosting

Instructions: Keep rolls frozen and frosting refrigerated. To bake, place frozen rolls on baking sheet. Lightly cover with plastic wrap; thaw at room temperature overnight. In morning, remove plastic wrap and bake at 375°F for 9 minutes; rotate and continue to bake until rolls are dark golden brown and sugar is bubbling and caramelized, about 9 more minutes. Set frosting out to come to room temperature. Apply to top of warm cinnamon rolls and enjoy!

Ingredients: Dough (Bread flour, spelt flour, butter, yeast, sugar, salt), filling (brown sugar, cinnamon, orange zest), almond frosting (cream, powdered sugar, almond extract).

Contains: Wheat, dairy, cinnamon, tree nuts

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

raclette kit with roasted veggies, pickled carrots and MSCo seed & grain boule

PREP &
COOK TIME

45
MINUTES

IN YOUR BAG

Swiss Raclette
Cheese

Vegetable Bag

MSCo Seed &
Grain Boule

Garlic & Thyme

Pickled Carrots

Whole Grain
Mustard

PAIR WITH

the easy-drinking
and peppery
Clos Cibonne
Cuvée Spéciale
Tibouren Rouge
or
the golden and
clean Local Buzz
Blonde Ale from
Driftless Brewing

- 1 Preheat oven to 400°F.
- 2 Peel onions, radishes, and beets. Trim brussels sprouts. Cut all veg into bite-sized chunks, about 1" cubes. Chop garlic and strip thyme leaves from stems.
- 3 Toss vegetables with thyme, garlic, a splash of olive oil, salt and pepper. Spread on a sheet tray and roast until everything is beginning to brown and is cooked through, 25 to 30 minutes.
- 4 While vegetables roast, thinly slice cheese (about 1/4" thick) and slice boule into wedges. If you want, feel free to toss the sliced bread on another sheet pan to heat up, too, for a minute or two. Alternatively, place slices in the toaster to heat.
- 5 Once your veg is roasted, remove baking tray from oven. Preheat broiler. Top roasted veg evenly with sliced cheese. Broil until cheese melts, about 3 minutes, watching closely the whole time.
- 6 Plate cheese laden vegetables and serve with toasted bread, pickled carrots and whole grain mustard. Enjoy!

Swiss Raclette Cheese: Pasteurized milk, salt, bacterial cultures, microbial rennet **Vegetable Bag:** Brussels sprouts, beets, daikon radish, onion, fingerling potatoes **MSCo Seed & Grain Boule:** Flour (wheat and rye), steel cut oats, sunflower seeds, sesame seeds, flax seeds, water, salt **Pickled Carrots:** Carrot, apple cider vinegar, water, sugar, salt **Whole Grain Mustard:** Mustard seed, mustard powder, water, white vinegar

Contains: Dairy, wheat, sesame

② READY-TO-EAT

caldo verde and P&P cornbread kit

Preheat oven to 400°F. If using a cast iron skillet, place the skillet on the center rack of the cold oven. If making corn muffins, grease 6 muffin cups. Whisk the dry and wet mixes until the batter is smooth and lumps are gone.

If making muffins, fill the prepared muffin cups 1/2 full. Bake until edges are golden brown and a toothpick comes out clean, 15 to 20 minutes. If baking in cast iron, carefully remove the cast iron from the oven. Spread butter or oil around the bottom and edges of the pan. Pour the batter into the hot pan and replace in the oven. Bake until the edges are golden brown and a toothpick comes out clean, 12 to 16 minutes.

While cornbread is cooking, warm soup over medium-low heat in a saucepan, stirring occasionally, just until it begins to steam, about 5 minutes. Dig in to warm soup and cornbread together!

Caldo Verde: Potato, onion, garlic, kale, vegetable stock, red wine vinegar, salt and pepper. **Dry Ingredients:** AP flour, cornmeal, sugar, baking powder, salt **Wet Ingredients:** Egg, milk, vegetable oil

Contains: Wheat, dairy, egg

③ FARM-TO-FREEZER

P&P mac and cheese with butternut squash, mushrooms, spinach and gruyere

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