PASTURE AND PLENTY

NOVEMBER 14, 2022 | OMNIVORE

HOORAY, IT'S MONDAY!

We're trying out a new kind of lasagna this week, friends: a creamy, veg-laden rollup version! We always appreciate your thoughtful and considered feedback, as you know, but we *especially* appreciate it when we're trying something new. So, please enjoy your cute little lasagna bundles, and let us know what you think! They pair beautifully with two of our older faves, the Austrian stew and jambalaya, too, for a rounded and tasty week! Happy Eating!

THE COOK KIT 1 EAT WELL, WORK LESS.

lasagna rollups with roasted vegetable ragù, spinach and herbed ricotta

READY-TO-EAT 2 DINNER. DONE.

Austrian beef stew with chive caraway sour cream and Madison Sourdough Co dinner rolls

FARM-TO-FREEZER 3 REAL FOOD, ANYTIME.

jambalaya with andouille sausage and chicken

WE LOVE LOCAL

PRODUCER SPOTLIGHT

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

Happy Valley Farm

Elderberry Hill Farm

Winterfell Acres

Sartori Cheese

Madison Sourdough Co.

Vitruvian Farms

Crossroads Community Farm

Saffi Saana

EXTRA GOODNESS

apple crisp

Instructions: Take crisp out of refrigerator, bring to room temperature and preheat oven to 375°F. Place pyrex on baking sheet and bake until top is golden brown and the filling is bubbling throughout, about 25-45 minutes depending on size!

Ingredients: Apples, brown sugar, sugar, oats, butter, ap flour, cinnamon

Contains: Milk, cinnamon

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

lasagna rollups

with roasted vegetable ragù, spinach and herbed ricotta

PREP & COOK TIME

45 MINUTES

IN YOUR BAG

RP's Lasagna Noodles

Roasted Vegetable Ragù

Herbed Spinach Lemon Ricotta

Shredded Mozzarella and Parmesan

PAIR WITH

the brightly fruity and silky Shelter "Lovely Lilly" Pinot Noir 2019
or
the light and crisp To Those Who Wait Czech-Style Pilsner from Working Draft

1. Preheat oven to 350°F.
2. Prepare a pot of well-salted, boiling water; we recommend 4 quarts of water and 2 tablespoons of salt. With your hands, gently loosen the lasagna noodles. Once the water is at a rolling boil, carefully place the loosened pasta into the water. Stir immediately to prevent the lasagna noodles from sticking together. Once the water has returned to a boil, reduce the heat to a gentle boil to and cook for 2 to 3 minutes, a little less than al dente, take care not to overcook. Drain well.
3. Pat the noodles dry and lay them out in a single layer on a sheet of waxed paper. Or, lightly oil noodles to keep from sticking to your work surface of choice.
4. Spread a layer of ragù on the bottom of a baking dish. Spread ricotta mixture evenly over each noodle. Roll each noodle up carefully and place seam side down onto the baking dish.
5. Spoon remaining sauce over the top of the lasagna rollups and top them with the shredded cheese. Put foil over the baking dish and bake for 25 minutes, or until cheese melts. If desired, remove the foil cover and let the cheese brown for the last 10 minutes or so of baking.
6. Plate lasanga rolllups and enjoy!

RP's Lasagna Noodles: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, egg, salt, glucono-delta-lactone (natural acidifier found in wine and honey) **Roasted Vegetable Ragù:** Tomato, onion, red bell pepper, carrot, celery, fennel, garlic, red wine vinegar, salt, sugar, pepper, red chile flake **Herbed Spinach Lemon Ricotta:** Ricotta, spinach, heavy cream, egg, garlic, lemon, salt, olive oil, rosemary, thyme, parsley, chive, salt, pepper **Shredded Mozzarella and Parmesan:** Parmesan (milk, culture, salt, enzyme), mozzarella (milk, culture, salt, enzyme)

Contains: Milk, egg, wheat

2 READY-TO-EAT

Austrian beef stew with chive caraway sour cream & MSCo dinner rolls

Reheat stew with a splash of water in a sauce pan over medium-low heat until hot, about 6 to 8 minutes.

Heat roll in toaster oven or microwave until warm.

Portion stew into bowls, garnish with dollop of chive caraway sour cream and serve rolls alongside. Dig in!

Austrian Beef Stew: Beef, potato, carrot, onion, parsnip, chicken stock, ap flour, garlic, bay leaves, dill, cider vinegar, fresh herbs, spices, salt, pepper **Chive Caraway Sour Cream:** Cultured cream, cream, chive, lemon zest, salt, caraway seed, pepper **Madison Sourdough Co. Rolls:** Flour, water, salt, yeast

Contains: Wheat, beef, poultry, milk (optional)

3 FARM-TO-FREEZER

jambalaya with andouille sausage and chicken

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