

# PASTURE AND PLENTY

JANUARY 2, 2024 | VEGETARIAN

## HOORAY, IT'S TUESDAY!

Get excited for the delicious line-up of meals we have for you this week! Look for: everyone's favorite pizza kit to start off the year right, this time with a goat cheese white sauce, mushroom duxelles, kale and hot honey; Tart's buttery French onion galettes with a side salad and a bright citrusy vinaigrette; followed up with a comforting white bean noodle soup! Add in some chocolate crinkle cookie dough and the New Year is looking good, friends.



**1** **pizza kit** with mushroom duxelles, goat cheese white sauce, kale and hot honey



**2** **Tart's French onion galettes** with mixed greens and citrus vinaigrette



**3** **white bean noodle soup**



### PRODUCER SPOTLIGHT

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

Vitruvian Farms  
Gentle Breeze Honey  
Sartori Cheese  
Tart  
Saffi Saana  
Montchevre  
Winterfell Acres  
Elderberry Hill Farm

### EXTRA GOODNESS

## chocolate crinkle cookie dough

Instructions: Let cookie dough thaw out on counter. Place on a parchment lined sheet pan, press into a disk and bake at 350°F for 10 to 12 minutes.

Ingredients: Chocolate, sugar, ap flour, egg, butter, orange zest, ginger, vanilla, salt, powdered sugar.

*Contains: Milk, wheat, egg, chocolate*

### 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

**pizza kit** with mushroom duxelles, goat cheese white sauce, kale and hot honey

PREP & COOK TIME

85  
MINUTES

IN YOUR BAG

- Pizza Dough
- Mushroom Duxelles
- Kale
- Goat Cheese Sauce
- Hot Honey
- Sarvecchio

PAIR WITH

the fruity and fun Seehof Same Same But Different White or the refreshing and crisp New Glarus Moon Man No Coast Pale Ale

- 1 At least one hour before baking, take dough out of refrigerator. Remove from packaging with floured hands, split into individual dough balls (one per person) and place on lightly floured surface. Cover with a kitchen towel and let rest.
- 2 Preheat oven to 475°F; if you have a convection setting now would be a great time to use it.
- 3 Meanwhile, rinse and dry the kale leaves. Strip kale leaves from the stems and roughly chop. Massage kale with a bit of olive oil, salt and red pepper flakes (if desired).
- 4 On the baking sheet, gently press down and stretch each pizza dough ball out to an 8 to 10" circle (or roll out with a rolling pin); they should be thin with slightly thicker edges.
- 5 Spread the goat cheese cream sauce on top of the dough, then scatter the mushroom duxelles all over and distribute the kale evenly over the top of that. Last, sprinkle lemon chili sarvecchio evenly all over everything.
- 6 Bake in preheated oven until crust is golden brown, kale is crispy and the cheese is melted, about 12 to 15 minutes. Remove from oven, drizzle with the hot honey (to taste) and slice with a large knife or pizza cutter. Dig in!

**Pizza Dough:** Bread flour, "00" flour, semolina flour, water, olive oil, salt, sugar, yeast **Mushroom Duxelles:** Oyster mushroom, button mushroom, butter, garlic, shallot, salt, pepper, olive oil **Goat Cheese Sauce:** Heavy cream, goat cheese, garlic, shallot, lemon, red chili flake, salt, pepper **Hot Honey:** Honey, Frank's Red Hot, white vinegar, red chili flake, garlic, salt **Sarvecchio:** Sarvecchio (milk, culture, salt, enzyme), lemon, red chili flake **Kale**

*Contains: Wheat, milk, mushroom*

② READY-TO-EAT

**Tart's French onion galettes** with mixed greens and citrus vinaigrette

Preheat oven to 375°F. Place frozen galette on parchment lined baking sheet and bake until filling is bubbling and the crust is golden brown, about 45 to 50 minutes. Remove from oven and let cool for 5 minutes before slicing and serving.

Meanwhile, toss mixed greens with desired amount of vinaigrette. Plate salad next to sliced galette. Enjoy!

**Galette:** Unbleached enriched hard wheat flour (wheat flour, malted barley flour, niacin [vitamin B3], reduced iron, thiamin mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), hard white whole wheat flour, sugar, kosher salt, butter (pasteurized cream, natural flavorings), olive oil, onion, white wine, fresh thyme, pepper, mustard (water, mustard seeds, vinegar, salt, citric acid, sulphite), balsamic vinegar (wine vinegar, concentrated grape must, cooked grape must), gruyere cheese (pasteurized cow's milk, cheese cultures, salt, rennet), swiss cheese **Citrus Vinaigrette:** Canola oil, orange, lime, lemon, honey, red wine vinegar, whole grain mustard, shallot, garlic, salt **Mixed Greens**

*Contains: Wheat, milk*

③ FARM-TO-FREEZER

**white bean noodle soup**

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, Saturday brunch and Sunday workshops and community events.

GET IN TOUCH

2433 University Avenue  
608.665.3770 • pastureandplenty.com

M 3:30pm-7:30pm T-F 11am-7pm  
SAT 9am-2pm