

PASTURE AND PLENTY

MAY 20, 2024 | OMNIVORE

HOORAY, IT'S MONDAY!

Get ready for another great week of meals! Look for: RP's spinach and ricotta ravioli (in a whole wheat and black pepper dough) with Spring vegetables, lemon mushroom cream sauce and crispy breadcrumbs; our take on sopa de lima, a bright Yucatecan twist on classic Mexican tortilla soup, full of citrus flavor, paired with pickled red onions and tortilla strips; and everyone's favorite Thai-inspired veg-packed coconut curry. And, don't forget the peach cobbler!



RP's spinach & ricotta ravioli with Spring vegetables, lemon mushroom cream sauce and crispy breadcrumbs



Yucatán-style sopa de lima with chicken, pickled red onions and tortilla strips



shrimp and vegetable red coconut curry over brown rice



PRODUCER SPOTLIGHT

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

Madison Sourdough Co.

RP's Pasta

Winterfell Acres

Vitruvian Farms

Sassy Cow Creamery

Sartori Cheese

Saffi Saana

EXTRA GOODNESS

peach cobbler

Instructions: Cobbler can be frozen for up to 3 months and/or refrigerated for a week before baking. Before baking, let thaw in refrigerator. Preheat oven to 350°F. Place pyrex on baking sheet and bake until top is golden brown and the filling is bubbling throughout, about 20-35 minutes, depending on size.

Ingredients: Filling (peach, water, brown sugar, lemon juice, cornstarch, salt), topping (ap flour, butter, sugar, heavy cream, baking powder, baking soda, salt).

Contains: Milk, wheat

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

RP's spinach & ricotta ravioli with Spring vegetables, lemon mushroom cream sauce and crispy breadcrumbs

PREP & COOK TIME

40
MINUTES

IN YOUR BAG

RP's Spinach & Ricotta Ravioli

Lemon Mushroom Cream Sauce

Crispy Breadcrumbs

Herbed Sarvecchio

Asparagus, Radishes and Turnips

PAIR WITH the fruity and fun Seehof Same Same But Different White or the bready and malty Pale Weizenbock from Giant Jones

- 1 Preheat the oven to 400°F. While the oven is preheating, prep your Spring vegetables: snap the ends off of the asparagus; peel and trim the turnips, then cut into bite-sized pieces; trim the radishes and also cut them into bite-sized pieces. If desired, reserve the radish and turnips greens, giving them a quick wash and chop, before setting them aside for later.
- 2 Place the turnips and radishes on a rimmed baking (large enough to hold the vegetables in one layer) and toss with a few glugs of olive oil, then season with salt and pepper. Put the baking sheet in the preheated oven and roast for 5 to 6 minutes. Remove sheet pan from oven, toss the turnips and radishes and place the asparagus in the dish, sprinkling with a bit more salt and pepper. Return the pan to the oven and roast for 10 to 15 minutes, until the asparagus stalks begin to shrivel and color lightly and the turnips and radishes are tender and browning.
- 3 While the vegetables roast, bring a large pot of salted water – salty like the sea – to a boil over high heat. With your hands, gently loosen the pasta. Once the water is at a rolling boil, carefully place the loosened ravioli into the water. Stir immediately to prevent the pasta from sticking together. Once the water has returned to a boil, reduce the heat to a gentle boil to prevent the ravioli from bursting, boil for 4-5 minutes or until preferred al dente texture and drain (reserving about a cup of the pasta water).
- 4 Stir the ravioli, roasted vegetables and cream sauce together in sauté pan over medium heat; cook until hot, about 2 minutes. If desired, add in the reserved turnip and radish greens at this point, too. If the sauce is a bit thick, add a bit of the pasta cooking water to loosen the sauce and help coat the noodles.
- 5 Divide sauced pasta and vegetables onto individual serving plates, then garnish everything with the herbed sarvecchio and toasted breadcrumbs. Enjoy!

RP's Ravioli: Whole wheat durum flour, semolina (durum wheat, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), filtered water, ricotta, mozzarella (pasturized milk, cheese culture, salt, enzyme), spinach, whole egg, black pepper, oregano, basil, thyme, garlic, salt **Cream Sauce:** Heavy cream, button mushroom, oyster mushroom, shallot, garlic, lemon, salt, pepper **Crispy Breadcrumbs:** Flour, water, olive oil, salt, pepper **Herbed Sarvecchio:** Sarvecchio (milk, culture, salt, enzyme), parsley, chive, rosemary, thyme **Vegetable Bag:** Asparagus, radish, turnip

Contains: Mushroom, wheat, milk, egg

② READY-TO-EAT

Yucatán-style sopa de lima with chicken

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.

Portion hot soup into bowls, then garnish with pickled red onions and tortilla strips. Dig in!

Chicken Sopa de Lima: Chicken stock, chicken, green zucchini, yellow squash, onion, carrot, green bell pepper, serrano, garlic, lime, allspice, clove, bay leaf, cilantro, salt, pepper **Pickled Red Onions:** Red onion, white wine vinegar, rice wine vinegar, water, distilled white vinegar, salt, sugar **Tortilla Strips:** Ground corn, water, corn flour, canola oil, salt, less than 2% lime, preservatives, guar gum, cellulose gum, enzymes

Contains: Poultry

③ FARM-TO-FREEZER

shrimp and vegetable red coconut curry over brown rice

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