

# PASTURE AND PLENTY

JUNE 17, 2024 | OMNIVORE

## HOORAY, IT'S MONDAY!

What's summer in Wisconsin without a brat or two, eh, friends? Get excited to start the season off right with Enos Farms brats topped with house-made beer mustard and relish piled on Clasen's buns with a classic potato salad on the side! We're following it up with easy, family faves, too: Brazilian chicken stroganoff and a creamy, baked pesto pasta with all the delicious veg we can fit in! And, for an extra special treat, look for another Wisco classic: cream puffs!



**Enos Farm brat with classic potato salad, relish & house-made beer mustard**



**Brazilian chicken stroganoff with rice and crispy potato sticks**



**creamy pesto cavatappi with asparagus, spinach and roasted red peppers**



### PRODUCER SPOTLIGHT

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

- Enos Farms
- Winterfell Acres
- Elderberry Hill Farm
- Clasen's European Bakery
- Just Veggiez
- Marshview Farms
- Saffi Saana
- Sartori Cheese

### EXTRA GOODNESS

## profiteroles with chocolate whipped cream

Instructions: Keep refrigerated and enjoy within 3 days!

Ingredients: Pâte à choux (water, ap flour, butter, egg, sugar, salt), filling (semi sweet chocolate, heavy cream, corn syrup).

Contains: *Wheat, milk, 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

## Enos Farm brat with classic potato salad, relish & house-made beer mustard

PREP & COOK TIME

20  
MINUTES

IN YOUR BAG

Enos Farms Brat

Clasen's Bun

Relish

Beer Mustard

Potato Salad

PAIR WITH

the hazy A Women's Place is in the Brewhouse White IPA from Working Draft (because nothing goes better with a classic brat)

- 1 Preheat grill for medium heat. Alternatively, heat oil in a heavy bottomed skillet over medium high heat until shimmering.
- 2 Grill brats or sear brats in pan until deeply colored on all sides, flipping as needed. Cook the brat until the internal temperature reads 160°F on an instant-read thermometer. Meanwhile, slice and toast bun over grill or in the same pan.\*
- 3 Assemble brats and buns, then top with mustard and relish. Serve potato salad alongside brats and dig in!

*\*Consuming raw or undercooked meats may increase your risk of foodborne illness.*

**Enos Farm Brat:** Pork, water, salt, pepper, mace **Clasen's Bun:** Unbleached flour, filtered water, yeast, sea salt **Relish:** Cucumber, green bell pepper, red bell pepper, onion, apple cider vinegar, sugar, salt, mustard seed, celery seed, red pepper flake **Beer Mustard:** Mustard: Yellow mustard seed, brown mustard seed, beer, honey, brown sugar, garlic powder, turmeric, allspice, salt, cayenne, pepper. **Potato Salad:** Russet potato, celery, cornichon, mayonnaise, garlic, lemon, white wine vinegar, mustard, pepperoncini, salt, scallion, dill, parsley, pepper

② READY-TO-EAT

## Brazilian chicken stroganoff with rice and crispy potato sticks

Heat stroganoff and rice in separate saucepans over medium heat until hot, adding up to 1/2 cup water as needed and stirring occasionally, for about 6 to 8 minutes. Alternately, heat both in microwave on high, adding water if needed, stirring every minute or so, until hot, for about 3 minutes.

Divide rice onto plates and top with stroganoff. Top with crispy potato sticks and enjoy!

**Chicken Stroganoff:** Chicken, tomato, button mushroom, onion, carrot, heavy cream, ketchup, kale, dijon mustard, garlic, butter, salt, parsley, bay leaf **Rice:** Converted white rice, water, onion, garlic, salt **Potato Sticks:** Potato, cottonseed oil, salt

*Contains: Milk, mushroom, poultry*

③ FARM-TO-FREEZER

## creamy pesto cavatappi with asparagus, spinach and roasted red peppers

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