

PASTURE AND PLENTY

SEPTEMBER 16, 2024 | OMNIVORE

HOORAY, IT'S MONDAY!

And we have another glorious week ahead! Look for: everyone's favorite pizza kit, this time with elote-inspired toppings – jalapeño cream sauce and gooey cheese topped with sweet corn, poblanos and kale; a tart-sweet and deeply savory sloppy joe on a Madison Sourdough ciabatta roll with house-made pickles and a crunchy, fresh and bright carrot salad; and to round it out, a spicy and piquant Indian vindaloo chockfull of potatoes, chard, and braised pork.



P&P pizza kit with jalapeño cream sauce, sweet corn, poblanos and kale



smoky beef and pinto bean sloppy joe with house-made pickles and carrot salad



pork vindaloo with brown rice



PRODUCER SPOTLIGHT

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

Love Food Farm

Alsum Sweet Corn

Winterfell Acres

Madison Sourdough Co.

Flyte Family Farm

Driftless Organics

Saffi Saana

Sassy Cow Creamery

EXTRA GOODNESS

whole wheat parmesan crackers

Instructions: Store in dry, cool place in air tight container for up to one month. Enjoy!

Ingredients: Whole wheat flour, butter, parmesan, milk, salt, black pepper.

Contains: *Wheat, milk*

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

P&P pizza kita with jalapeño cream sauce, sweet corn, poblanos and kale

PREP & COOK TIME

80
MINUTES

- 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 425°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; they should be thin with slightly thicker edges.
- 5 Spread the jalapeño cream sauce evenly on top of the dough. Sprinkle the corn, pepper and onion over the top, followed by the kale and then the cheese blend. Scatter the cotija cheese on top of everything.
- 6 Bake in preheated oven until crust is golden brown, kale is crispy and the shredded cheese is melted and slightly browned, about 12 to 15 minutes. Remove from oven.
- 7 To serve, slice with a large knife or pizza cutter. Dig in!

Pizza Dough: Bread flour, water, 00 flour, olive oil, yeast, salt, sugar
Pizza Toppings: Sweet corn, poblano pepper, red onion
Jalapeño Cream Sauce: Heavy cream, milk, jalapeño, green chile, white wine vinegar, roasted garlic, salt, pepper, ap flour, butter, olive oil
Shredded Cheese: Mozzarella (milk, salt, culture, enzyme), provolone (milk, salt, culture, enzyme), cheddar (milk, salt, culture, enzyme, annatto)
Cotija Cheese: Milk, salt, cultures, enzymes, corn starch, cellulose
Kale

Contains: Milk, wheat

IN YOUR BAG

Pizza Dough

Pizza Toppings

Jalapeño Cream Sauce

Shredded Cheese

Kale

Cotija Cheese

PAIR WITH

the citrusy and spicy FUSO Cala Bianco Terre Siciliane or the malty Pale Weizenbock from Giant Jones

② READY-TO-EAT

smoky beef and pinto bean sloppy joe with house-made pickles and carrot salad

Reheat sloppy joe in a saucepan over medium heat until hot, about 6 to 8 minutes, adding water and stirring as necessary.

Meanwhile, slice and toast ciabatta buns. Give carrot salad a toss to redistribute the dressing.

Divide filling onto buns, top with pickles, and serve salad alongside. Dig in!

Beef Sloppy Joe: Beef, pinto bean, onion, bell pepper, tomato, brown sugar, cider vinegar, chipotle in adobo, olive oil, smoked paprika, cumin, garlic powder, salt, pepper
MSCo Ciabatta: Flour, water, olive oil, salt, yeast
Pickles: Cucumber, apple cider vinegar, white wine vinegar, garlic, white distilled vinegar, dill, black pepper, red chili flake, sugar, spices
Carrot Salad: Carrot, corn, poblano, red onion, lemon, olive oil, parsley, mint, pepicha, dill, cumin, coriander, dijon mustard, garlic, salt, pepper

Contains: Wheat, beef

③ FARM-TO-FREEZER

pork vindaloo with 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