

PASTURE AND PLENTY

DECEMBER 2, 2024 | VEGETARIAN

HOORAY, IT'S MONDAY!

Hope you had relaxing Thanksgiving holidays, y'all! We're back at it this week with some cozy, comforting meals to ease you back into the week. Get excited for: four cheese tortellini in a lemony cream sauce with sweet peas and kale; a squash and fontina galette from Tart; and our mapo tofu, spiced *just* enough with toasted sichuan peppercorns and dried chiles so that it's gently warming in more ways than one! Throw in a scotcheroo and it's smooth sailing.



RP's four-cheese tortellini
with lemon cream sauce, mushrooms
and sweet peas



**Tart's roasted squash,
caramelized onion and
fontina galette** with mixed
greens and mustard vinaigrette



mapo tofu with mushrooms
over sesame scallion brown rice



PRODUCER SPOTLIGHT

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

RP's Pasta

Sassy Cow Creamery

Nueske's Applewood Smoked Meats

Vitruvian Farm

Sartori Cheese

Madison Sourdough Co.

Tart

Elderberry Hill Farm

Winterfell Acres

EXTRA GOODNESS

scotcheroo cookie

Instructions: Keep refrigerated and enjoy within 1 week.

Ingredients: Peanut butter, brown sugar, corn syrup, cornflakes, milk chocolate chips, butterscotch chips, Rice Krispies, vanilla, salt.

Contains: Peanut, 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

RP's four-cheese tortellini

with lemon cream sauce, mushrooms and sweet peas

PREP &
COOK TIME

25
MINUTES

IN YOUR BAG

RP's Four
Cheese
Tortellini

Lemon Cream
Sauce

Mushrooms

Sweet Peas

Kale

Herbed
Sarvecchio &
Breadcrumbs

PAIR WITH

the flinty Red
Tail Ridge Char-
donnay
or
the malty Pale
Weizenbock
from Giant
Jones

- 1 Prepare a pot of well-salted boiling water. With your hands, gently loosen the tortellini. Once the water is at a rolling boiling, carefully place the loosened pasta into the water. Stir immediately to prevent them from sticking together. Once the water has returned to a full boil, reduce the heat slightly to a gentle boil to prevent the tortellini from bursting. Cook for 4 to 5 minutes until preferred al dente texture and drain, reserving some of the pasta water.
- 2 While the pasta is cooking, wash and dry the kale; then strip kale leaves from the stems and roughly chop; set aside.
- 3 Meanwhile, heat a thin layer of oil in a sauté pan over medium-high heat until hot. Add the mushrooms to the pan and reheat until hot and well-browned, about 5 minutes, stirring occasionally.
- 4 Turn heat to medium-low and add the lemony cream sauce and reheat gently. Once warm, add kale, sweet peas and cooked tortellini to pan and gently toss to coat in the sauce. Add up to 1/2 cup of reserved pasta water (if needed) to thin the sauce and help coat pasta with the sauce.
- 5 Plate the sauced tortellini, then garnish with herbed sarvecchio and breadcrumbs. Enjoy!

RP's Four Cheese Tortellini: Semolina (durum wheat, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), filtered water, ricotta (whey, milk, vinegar, culture, salt), mozzarella (pasturized milk, cheese culture, salt, enzyme), asiago (pasturized part-skim milk, cheese culture, salt, enzyme), parmesan (pasturized part-skim milk, cheese culture, salt, enzyme), dehydrated potatoes (potatoes & citric acid), olive oil, whole egg, salt **Lemon Cream Sauce:** Heavy cream, lemon, red wine vinegar, onion, garlic, salt, pepper, red chile flake **Mushrooms:** Oyster mushroom, olive oil, salt, pepper **Herbed Sarvecchio & Breadcrumbs:** Sourdough (flour, water, salt), sarvecchio (milk, culture, salt, enzyme), olive oil, salt, rosemary, thyme, chive, parsley **Sweet Peas, Kale**

Contains: Wheat, egg, milk, mushroom (optional)

② READY-TO-EAT

Tart's roasted squash, caramelized onion and fontina galette with mixed greens and mustard 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!

Squash 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, butter (pasteurized cream, natural flavorings), sugar, kosher salt, black pepper, organic squash, onions, fontina cheese, olive oil, cayenne, sage **Mustard Vinaigrette:** White wine vinegar, lemon juice, dijon mustard, garlic, canola oil, olive oil, mustard seeds, salt

Contains: Wheat, milk

③ FARM-TO-FREEZER

mapo tofu with mushrooms over sesame scallion 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
608.665.3770 • pastureandplenty.com

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