

PASTURE AND PLENTY

DECEMBER 30, 2024 | OMNIVORE

HOORAY, IT'S MONDAY!

Get excited for a menu chockfull of celebratory New Year's foods! From local Landmark Creamery fondue kits – paired with roasted Winterfell Acres vegetables and Madison Sourdough boules to dunk in them – that are perfect for New Year's eve celebrations. To smoky black-eyed pea soup that we hope brings good luck and prosperity in the year ahead. To just the coziest french onion galettes from Tart... we hope it starts your New Year off right!



Landmark creamery fondue kit with roasted Winterfell Acres vegetables and MSCo seed & grain boule



Tart's french onion galette with mixed greens and citrus vinaigrette



smoky black-eyed pea soup with ham



PRODUCER SPOTLIGHT

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

- Landmark Creamery
- Winterfell Acres
- Madison Sourdough Co.
- Tart
- Marr's Valley View Farms
- Saffi Saana
- Elderberry Hill Farm

EXTRA GOODNESS

blueberry and ginger mocktail

Instructions: Mix as much syrup as desired into ginger sparkle! Extras are great on ice cream or mixed with soda water!

Ingredients: Blueberry syrup (blueberry, sugar, water, lime), Wisco Pop ginger sparkle (sparkling filtered water, organic ginger, organic lime juice, potassium sorbate).

Contains: n/a

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

Landmark creamery fondue kit with roasted Winterfell Acres vegetables and MSCo seed & grain boule

PREP & COOK TIME

50
MINUTES

IN YOUR BAG

Landmark Creamery Fondue Kit

Winterfell Acres Vegetable Bag

Spice Mix

MSCo Seed & Grain Boule

White Wine

PAIR WITH

the full bodied and aromatic Pascal Biotteau Anjou Rouge 2020 or the hoppy Half Life Hazy IPA from Delta Beer Lab

- 1 Preheat oven to 400°F.
- 2 Prep your vegetables. Peel and trim the onions; cut in quarters or eighths (depending on size). Trim and peel the carrots, then cut into bite-sized chunks, about 1/2" to 3/4". Scrub the potatoes, then cut into quarters or halves depending on size (they should be similarly sized to the other veg).
- 3 Toss vegetables with the spice mix, a splash of olive oil, salt and pepper. Spread on a sheet tray and roast until everything is beginning to brown and is cooked through, 25-30 minutes, stirring occasionally.
- 4 While the vegetables are roasting, cut the boule into bite-sized cubes. If you want, feel free to toss the bread on the vegetable sheet pan to heat up, too, for the last minute or two. Remove the veg and toasted bread cubes to serving dishes and take to the table!
- 5 Meanwhile, about five minutes before the veg is done, heat up a heavy-bottomed saucepan (or fondue pot) over medium heat. Add wine and bring to a simmer. Add a handful of the cheese fondue mix at a time to the simmering wine, stirring until first handful melts before adding next. Reduce heat to medium-low and stir constantly until cheese is completely melted. Season with a few grinds of black pepper, if desired.
- 6 Serve fondue immediately right from the fondue pot at the table! Use a fork to dig in! Grab some veggies and bread and dip it right into the fondue!
- 7 If the fondue cools too much and solidifies, carry it back to the kitchen and reheat it while stirring gently. Then enjoy all over again!

Fondue Kit: Sheep milk cheese (pasteurized sheep milk, cultures, salt, rennet), corn starch, citric acid, salt, mustard powder, natamycin to preserve flavor **Vegetable Bag:** Potato, carrot, onion **Spice Rub:** Fennel, salt, pepper, onion powder, garlic powder, red chile flake **Boule:** Flour (wheat and rye), steel cut oats, sunflower seeds, sesame seeds, flax seeds, water, salt **White Wine**

Contains: Milk, wheat, sesame, alcohol (optional)

② READY-TO-EAT

Tart's french onion galette 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!

French Onion 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:** Lime juice, lemon juice, white wine vinegar, honey, canola oil, salt **Mixed Greens**

Contains: Wheat, milk, alcohol

③ FARM-TO-FREEZER

smoky black-eyed pea soup with ham

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