

# PASTURE AND PLENTY

JANUARY 21, 2025 | OMNIVORE

## HOORAY, IT'S MONDAY!

Cedar Grove Cheese traces its beginnings all the way back to 1878. Today, this family-owned operation produces a variety of organic, specialty cheeses, like the crumbly white cheddar from 2018 (!) in your panzanella salad. Cedar Grove guarantees the best cheese you've ever tasted – without artificial growth hormones, animal enzymes, or genetically modified ingredients. And, they spread the Wisconsin love, buying milk from over 30 Wisconsin farmers!



### Sal's rigatoni a la vodka with herbed ricotta and spinach



### winter panzanella salad with bacon, roasted squash, shredded brussels sprouts, dried cranberries and white cheddar



### red coconut curry with shrimp 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:*

Salvatore's Tomato Pies

Winterfell Acres

Elderberry Hill Farm

Madison Sourdough Co.

Happy Valley Farm

Saffi Saana

Cedar Grove Cheese

## EXTRA GOODNESS

### dark chocolate macaroon

Instructions: Store at room temperature and enjoy within 5 days.

Ingredients: Coconut, cocoa powder, maple syrup, coconut oil, vanilla extract, salt.

Contains: Coconut

## 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

**Sal's rigatoni a la vodka with herbed ricotta and spinach**

PREP & COOK TIME

20  
MINUTES

IN YOUR BAG

Sal's Rigatoni

Vodka Sauce

Herbed Ricotta

Spinach

PAIR WITH

the fruity and spicy Zillmina Organic Spanish Red or the refreshing and crisp New Glarus Moon Man No Coast Pale Ale

- 1 Bring a large pot of salted water — salty like the sea — to a boil over high heat; drop in pasta and cook until tender with a bite, about 3 minutes. You want them slightly under al dente. Drain pasta, reserving a few cups or so of pasta cooking water; set aside.
- 2 Heat the vodka sauce in a large sauté pan over medium heat until just beginning to steam in the pan. Add the spinach and stir; cook for a minute or two to wilt. Add cooked pasta to the sauté pan with the sauce and spinach.
- 3 Add some of the cooking water (1/4 cup or so per serving) to loosen the thick tomato sauce. Cook, stirring often, until the sauce coats the noodles and the noodles are now clearly al dente, about 5 minutes. Check seasoning and adjust with more salt and pepper, as desired. The sauce should glossily coat the noodles; add more pasta water if the sauce looks dry.
- 4 Plate the rigatoni a la vodka and top with herbed ricotta. Serve immediately and enjoy!

**Sal's Rigatoni:** Semolina, water **Vodka Sauce:** Tomato, onion, tomato paste, heavy cream, vodka, garlic, olive oil, red chile flake, salt, white wine vinegar, pepper **Herbed Ricotta:** ricotta, heavy cream, parsley, lemon zest, thyme, rosemary, salt **Spinach**

*Contains: Wheat, milk, alcohol*

② READY-TO-EAT

**winter panzanella salad with bacon, roasted squash, shredded brussels sprouts, dried cranberries and white cheddar**

Preheat oven (or toaster oven) to 350°F. Place sourdough croutons on half of a sheet pan, then the roasted squash and the bacon on the other half. Reheat in the oven for about 10 minutes until everything is warm and the croutons are crunchy again.

In a large bowl, toss the heated sourdough croutons and squash with the other salad ingredients. Drizzle with half of the vinaigrette; stir to combine.

Season panzanella to taste with additional salt and vinaigrette, then serve right away. Enjoy!

**Croutons:** MSCo sourdough (flour, water, salt), olive oil, salt, pepper **Roasted Squash:** Butternut squash, olive oil, salt, pepper **Brussels Sprouts, Cranberries & White Cheddar:** Brussels sprout, white cheddar (milk, salt, culture, enzyme), dried cranberry **Roasted Shallot Vinaigrette:** Canola oil, dijon mustard, shallot, red wine vinegar, salt, pepper **Bacon.**

*Contains: Milk, wheat, pork*

③ FARM-TO-FREEZER

**red coconut curry with shrimp 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