

PASTURE AND PLENTY

SEPTEMBER 8, 2025 | OMNIVORE

HOORAY, IT'S MONDAY!

And what a glorious week of weather we have ahead! Just right to enjoy: our smoky-spicy pork burgers on the Bakeshop's brioche rolls with a crunchy, fresh bahn mi-style slaw; a buttery, flaky galette from Tart that's chockfull of summer veggies.... think: zucchini, summer squash, bell peppers, cherry tomatoes, mushrooms and more with mixed greens and herb vinaigrette; and last, our signature fried rice loaded with vegetables!



smoky chili-garlic pork burgers on Bakeshop brioche buns with bánh mì-style slaw and roasted potatoes



summer vegetable, mushroom and fontina galette from Tart with greens and herb vinaigrette



loaded vegetable fried rice with chicken



PRODUCER SPOTLIGHT

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

- Alsum Sweet Corn
- Fifth Season Co-op
- Winterfell Acres
- Driftless Organics
- Tart
- Tipi Organics
- Saffi Saana
- Vitriuvian Farm

EXTRA GOODNESS

SunButter puppy chow

Instructions: Store at room temperature for up to one week or in the freezer for up to one month. Enjoy!

Ingredients: Crispix (rice, milled corn, sugar, contains 2% or less of salt, molasses, brown rice syrup, baking soda, turmeric extract color), semi-sweet chocolate, SunButter (roasted sunflower seed, sugar, salt), butter, powdered sugar, vanilla extract, salt

Contains: 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

smoky chili-garlic pork burgers on Bakeshop brioche buns with bánh mì-style slaw and roasted potatoes

PREP & COOK TIME

45
MINUTES

IN YOUR BAG

Bakeshop Brioche Buns

Pork Burger Mix

Chili Garlic Aioli

Bánh Mì-style Slaw

Baby Gem Potatoes

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

GRILLING INSTRUCTIONS

- 1 Preheat a grill for medium high heat. While it's preheating, wash and dry baby gem potatoes, then cut them into bite-sized pieces (about 1/2" x 1/2" cubes). Place in a bowl, then season with salt, pepper, and a splash of olive oil; toss to combine.
- 2 Prepare foil packets for the grill: tear off individual (one per person) 18-inch sheets of foil and fold each in half. Divide the potatoes among the folded foil sheets, piling them in the center. Bring the edges of the foil together and tightly seal into packets. Grill, moving and turning the packets often to make sure they cook evenly, until the potatoes are tender, about 25 minutes.
- 3 Meanwhile, divide burger mix into individual portions and shape into patties. Pinch the center of the patty between your thumb and finger to make center slightly thinner — it will cook more evenly. Season the burger patties with salt.
- 4 Grill burgers on the preheated grill, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160°F, about 8 to 12 minutes, or to desired doneness.*
- 5 Slice brioche buns in half and grill or toast briefly. Give the slaw a quick stir to redistribute the dressing.
- 6 Place burger on toasted bottom half of bun; top with the aioli and a bit of slaw and top half of the bun. Serve the remainder of the slaw and the roasted potatoes alongside and dig in!

ALTERNATE INSTRUCTIONS

Follow instructions above, but instead of using a grill, preheat oven to 425°F. Toss potatoes onto a sheet pan and roast for 20 to 25 minutes, stirring halfway through, until tender in the center and browned on the edges. Meanwhile, heat a small amount of oil in a skillet over medium-high heat. Place burgers in skillet and cook, turning occasionally, until internal temperature (measured with an instant thermometer) reads 160°F, or to desired doneness.*

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

Bakeshop Brioche Bun: AP flour, butter, egg, sugar, yeast, salt **Pork Burger Mix:** Pork, sambal oelek, mae ploy, smoked paprika, salt, pepper **Aioli:** Mayonnaise (sunflower oil, egg, water, vinegar, lemon salt, sugar), garlic, sambal oelek, mae ploy, lemon, salt, pepper **Slaw:** Green cabbage, pickled carrot (carrot, white vinegar, apple cider vinegar, sugar, salt, pepper), cucumber, cilantro, sugar, salt, lime, lemon **Potatoes** **Contains:** Pork, wheat, egg, milk

② READY-TO-EAT

summer vegetable, mushroom and fontina galette from Tart with greens and herb 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!

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 (pasturized cream, natural flavor), zucchini, summer squash, bell pepper, cherry tomato, onion, mushroom, garlic scapes, parsley, herbes de provence, fontina **Herb Vinaigrette:** Canola oil, dijon mustard, white wine vinegar, apple cider vinegar, water, chive, dill, thyme, salt, pepper **Mixed Greens**

Contains: Milk, wheat, mushroom

③ FARM-TO-FREEZER
loaded vegetable fried rice with chicken

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