

# PASTURE AND PLENTY

DECEMBER 29, 2025 | OMNIVORE

## HOORAY, IT'S MONDAY!

We're excited that it's almost the New Year! We look forward to our annual celebratory New Year's fondue kit from Landmark Creamery with veggies from Winterfell Acres and seed & grain bread from Madison Sourdough all year long! And, when you throw in a smoky black-eyed pea soup to bring good luck, health, and abundance in the coming year and a new fave, chicken doria, a cheesy Japanese-style rice gratin? Well, the year is off to a GREAT start!



**fondue kit from Landmark Creamery with roasted vegetables and MSCo seed & grain boule**



**smoky black-eyed pea soup with Italian sausage and Tart's parmesan peppercorn biscuits**



**baked chicken doria**



### 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

Elderberry Hill Farm

Vitruvian Farms

Saffi Saana

### EXTRA GOODNESS

## plum & ginger mocktail

Instructions: Mix as much syrup as desired into ginger beer and enjoy! Extras are great on vanilla ice cream or mixed with soda water.

Ingredients: Plum syrup (Winterfell Acres plums, water, sugar, cinnamon, mace, salt), Barritt's ginger beer (carbonated water, high fructose corn syrup, natural & artificial ginger flavouring, citric acid, neutral cloud, sodium benzoate, natural extract of quillaia bark, caramel colour).

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

**fondue kit from Landmark Creamery with roasted vegetables and MScO seed & grain boule**

PREP & COOK TIME

**40**  
MINUTES

IN YOUR BAG

Landmark Creamery Fondue Kit

Winterfell Acres Vegetable Bag

Madison Sourdough Co. Seed & Grain Boule

Spice Mix

White Wine

PAIR WITH the rich and flinty Iconic Sidekick Chardonnay or the drinkable Up North Wisconsin Lager from One Barrel

- 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.
- 5 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 Place the roasted veg and toasted bread cubes in serving dishes and serve fondue immediately right from the pot at the table. Use a fork to spear 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.

**Landmark Creamery Fondue Kit:** Fontina (pasteurized cow's milk, cultures, salt, enzymes), Zenter alpine (pasteurized cow's milk, salt, cultures, enzymes), cornstarch, dried mustard and sodium citrate  
**Winterfell Acres Vegetable Bag:** Potatoes, carrots, cocktail onions  
**MScO Seed & Grain Boule:** Flour (wheat and rye), steel cut oats, sunflower seeds, sesame seeds, flax seeds, water, salt  
**Spice Mix:** Fennel, salt, pepper, onion powder, garlic powder, red chile flake  
**White Wine**

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

② READY-TO-EAT

**smoky black-eyed pea soup with Italian sausage and Tart's parmesan peppercorn biscuits**

Preheat oven to 375°F. Place frozen biscuits on a parchment lined sheet pan. Bake for about 15 to 20 min, until top is a rich golden brown and the internal temperature of the biscuits read 200 to 205°F.

While the biscuits are baking, heat soup in a saucepan over medium heat until hot, about 8 min. Stir occasionally and, if needed, add a splash of water to thin out.

Serve piping hot soup with warm parmesan peppercorn biscuits!

**Smoky Black-Eyed Pea Soup with Sausage:** Vegetable stock, black-eyed pea, italian sausage (pork, red chile flake, fennel, salt, sugar, onion powder, garlic powder), onion, leek, jalapeño, green bell pepper, celery, carrot, kale, garlic, guajillo chile, smoked paprika, red wine vinegar, olive oil, salt  
**Tart's Biscuits:** Unbleached enriched hard wheat flour, kosher salt, baking powder, baking soda, sugar, butter, buttermilk, parmesan, black pepper

*Contains: Pork, milk, wheat*

③ FARM-TO-FREEZER

**baked chicken doria**

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