

HOORAY, IT'S MONDAY!

And we have a week of delicious food for you! Enjoy our take on currywurst, a popular street food across Germany. Dig into a warming bowl of creamy tomato bisque with grilled cheese sammies for a classic comfort food meal. And then we can't wait for you to try our baked ragù bianco pasta, that tastes just like your fave pot pies in pasta form! And who doesn't love that? Oh, and did someone say caramel apple crisp? Yay for fall!



currywurst with bratwurst, roasted baby gem potatoes and dilly cucumber salad



tomato bisque with grilled cheese and herb butter



baked chicken ragù bianco pasta with peas, carrots and kale



PRODUCER SPOTLIGHT

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

Driftless Organics

Madison Sourdough Co.

Hook's Cheese

Carr Valley Cheese

Winterfell Acres

Vitruvian Farms

Fifth Season Cooperative

Pleasant Valley Produce

Sassy Cow Creamery

EXTRA GOODNESS

caramel apple crisp

Instructions: Crisp can be frozen for up to 6 months and/or refrigerated for a week before baking. Before baking, let thaw in refrigerator. Preheat oven to 350°F. Place pyrex on baking sheet and bake until top is golden brown and filling is bubbling all over, about 20-30 minutes, depending on size.

Ingredients: Apple filling (apples, sugar, butter, flour, salt,) crumble (brown sugar, butter, ap flour, cinnamon, salt)

Contains: Milk, wheat.

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

currywurst with bratwurst, roasted baby gem potatoes and dilly cucumber salad

PREP &
COOK TIME

55
MINUTES

IN YOUR BAG

Bratwurst

Curry Sauce

Dilly
Cucumber
Salad

Baby Gem
Potatoes

PAIR WITH

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

- 1 Preheat oven to 425°F. Wash and scrub your potatoes (no need to peel them unless you prefer to); cut them into 1-inch pieces. Place the potatoes on a sheet pan and drizzle with just enough olive oil to coat them. Add a sprinkle of salt, a few grinds (or shakes) of black pepper and additional seasonings, if desired. Toss well.
- 2 Roast the potatoes for 30 to 40 minutes, tossing every 10 to 15 minutes, until the potatoes are golden brown and fork tender
- 3 About 10 minutes before the potatoes are done roasting, cook your bratwurst. Using the tines of a fork, lightly poke a few holes in the skin of the bratwurst on all sides to allow air to escape as the sausage cooks. Heat a splash of neutral oil (grapeseed or canola work well) in a large skillet over medium heat. Add the bratwurst and pan-fry, rotating until lightly browned on all sides, about 8 to 10 minutes. An instant read thermometer should read 165°F when inserted into the center of the bratwurst.*
- 4 Once the bratwurst is cooked, add the curry sauce to the pan with the bratwurst. Cook until everything is hot and bubbly, about 2 minutes.
- 5 Plate the roasted potatoes. Add the pan-roasted bratwurst to the side of the plate, making sure to drizzle some of the curry sauce over the potatoes, too. Plate the dilly cucumber salad on the side and dig in!

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

Bratwurst: Pork, salt, sugar, black pepper, ginger, nutmeg, coriander, celery seed, marjoram **Curry Sauce:** Ketchup, onion, brown sugar, water, cider vinegar, curry powder, soy sauce, salt, garlic powder, onion powder, pepper, ground ginger, ground clove, olive oil
Cucumber Salad: Cucumber, red onion, white wine vinegar, olive oil, dill, sugar, salt **Baby Gem Potatoes**

Contains: Pork, soy

Keep the contents of your meal kit bag refrigerated unless otherwise specified.

② READY-TO-EAT

tomato bisque with grilled cheese and herb butter

Let herb butter come to room temperature.

Heat soup over medium heat in a saucepan, stirring occasionally, until hot, about 6 to 8 minutes.

Place cheese slices between two slices of bread. Evenly spread softened herb butter on one side of the sandwich. In a medium nonstick skillet, place the sandwich, butter side down. Press the sandwich firmly with a spatula to compress. Cook over medium-low heat until lightly golden underneath, 3 to 4 minutes. Spread herb butter on the top side of the bread, then flip the sandwich over and press firmly. Cook until second side is lightly golden brown and the cheese is fully melted, another 3 to 4 minutes.

Cut sandwich in half and plate; pour soup into bowl and dinner is on!

Tomato Bisque: Tomato, onion, carrot, celery, heavy cream, water, garlic, basil, red wine vinegar, sugar, salt, red chili flake, pepper, olive oil **Bread & Cheese:** MSCo bread (flour, water, salt), cheddar (milk, culture, salt, enzymes, annatto), smoked gouda (milk, culture, salt, enzymes) **Herb Butter:** Cream, garlic, thyme, parsley, rosemary, chive, salt, pepper

Contains: Milk, wheat

③ FARM-TO-FREEZER

baked chicken ragù bianco pasta with peas, carrots and kale

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** 9am-7pm
SAT 9am-2pm