



Portobello Mushroom Wellingtons

with Kale-Cranberry Salad

Veggie

40 Minutes



Portobello Mushroom



Baby Spinach



Onion, chopped



Garlic, cloves



Dried Cranberries



Red Wine Vinegar



Puff Pastry



Baby Kale



Thyme



Soy Sauce



Whole Grain Mustard

HELLO PORTOBELLO

These hearty mushrooms are simply grown-up cremini mushrooms!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Puff Pastry	340 g	680 g
Baby Spinach	113 g	227 g
Baby Kale	56 g	113 g
Onion, chopped	56 g	113 g
Thyme	7 g	7 g
Garlic, cloves	2	4
Soy Sauce	½ tbsp	1 tbsp
Dried Cranberries	¼ cup	½ cup
Whole Grain Mustard	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and roast portobellos

Remove **stems** from **mushroom caps** and set aside. Place **mushroom caps** in an 8x8-inch baking dish (or on an unlined baking sheet). Brush inside and outside of **each mushroom cap** with **soy sauce**. Season with **pepper**, then arrange **mushroom caps** top-side up. Bake in the **middle** of the oven until nearly tender, 12-14 min.



Bake Wellingtons

Working with **one pastry rectangle** at a time, fold the other side of **pastry** in half over **filling**. Using your fingers, firmly pinch the borders closed, then roll edges over to seal tightly. Bake **Wellingtons** in the **middle** of the oven until **pastry** is golden-brown and cooked through, 15-18 min. (**NOTE:** For 4 ppl, bake Wellingtons in the middle and top of the oven, switching positions halfway through.)



Prep and make filling

While **mushroom caps** bake, roughly chop **mushroom stems**. Peel, then mince or grate **garlic**. Strip **½ tbsp thyme leaves** (dbl for 4 ppl) from stems. Roughly chop **half the spinach**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions, mushroom stems, garlic** and **thyme**. Cook, stirring often, until **veggies** soften, 3-4 min. Add **chopped spinach**. Stir until wilted, 1 min. Season with **salt** and **pepper**.



Make salad

While **Wellingtons** bake, whisk together **vinegar, remaining mustard, ½ tsp sugar** and **2 tbsp oil** (dbl for 4ppl) in a large bowl. Add **cranberries, kale** and **remaining spinach**. Season with **salt** and **pepper**, then toss to combine.



Assemble Wellingtons

Unroll **puff pastry**, discarding the wax paper, then place on a parchment-lined baking sheet. Cut **pastry** in half to create 2 rectangles. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets and create 4 rectangles.) Arrange **puff pastry rectangles** at least 2 inches apart. Spoon **spinach mixture** onto one side of **each pastry rectangle**. Place **mushroom caps** on top of **spinach filling**, using **1 per pastry**. Spread **½ tbsp mustard** over **each mushroom cap**.



Finish and serve

Divide **portobello Wellingtons** and **salad** between plates.

Dinner Solved!