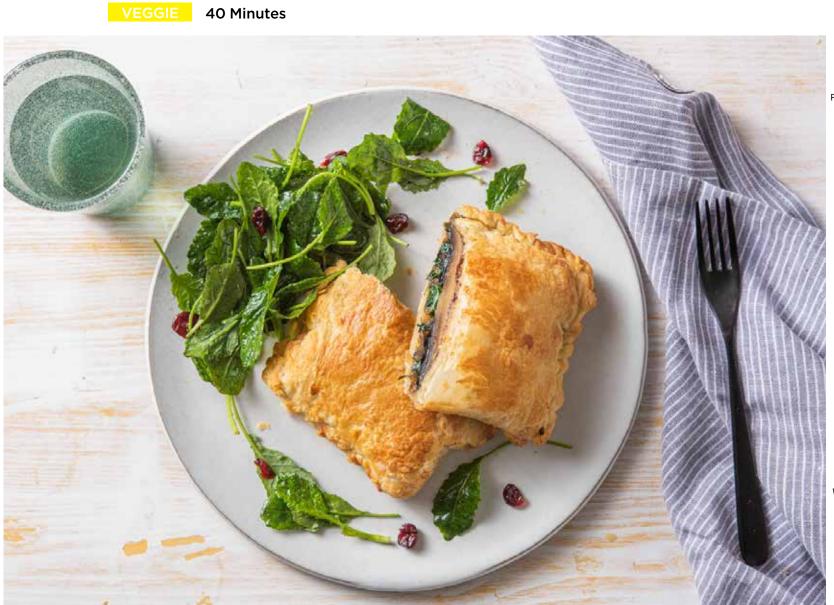


Portobello Mushroom Wellington

with Festive Kale-Cranberry Salad









Portobello Mushroom

Puff Pastry





Thyme

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Soy Sauce

Baby Spinach





Onion, chopped

Dijon Mustard





Dried Cranberries

Baby Kale





Whole Grain Mustard

lustard Red Wine Vinegar

HELLO PORTOBELLO

Start Strong

Before starting, preheat oven to 450°F and wash and dry all produce.

Bust Out

Baking Sheet, Parchment Paper, Silicone Brush, 8x8-Inch Baking Dish, Large Non-Stick Pan, Large Bowl

Ingredients

ingredients		
	2 Person	4 Person
Portobello Mushroom	2	4
Puff Pastry	340 g	680 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Soy Sauce	½ tbsp	1 tbsp
Baby Spinach	56 g	113 g
Onion, chopped	56 g	113 g
Dijon Mustard	1 ½ tsp	3 tsp
Dried Cranberries	⅓ cup	½ cup
Baby Kale	113 g	227 g
Whole Grain Mustard	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. PREP & ROAST PORTOBELLOS

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



2. PREP & MAKE FILLING

While mushroom caps roast, roughly chop mushrooms stems. Strip ½ tbsp thyme leaves (dbl for 4ppl). Peel then mince or grate garlic. Heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp butter (dbl for 4ppl), then onion, mushroom stems, garlic and thyme. Cook, stirring often, until softened, 3-4 min. Add spinach and stir until wilted, 1 min. Season with salt and pepper.



3. ASSEMBLE WELLINGTONS

Unroll the **puff pastry** onto a parchmentlined baking sheet, then cut **pastry** in half to create two rectangles (use two baking sheets 4 ppl). Divide the **spinach mixture** over one side of **each pastry**. Add **one portobello mushroom cap** to **each pastry** over **spinach filling**.



4. FINISH & BAKE WELLINGTONS

Spoon whole grain mustard over each portobello cap. Working with one pastry rectangle at a time, fold the side of pastry (without portobello) over the filling. Using your fingers, firmly pinch the borders closed. Roll the edges back over to seal tightly. Bake portobello wellingtons in middle of the oven until pastry is golden-brown and cooked through, 15-18 min.



5. MAKE DRESSING

While wellingtons bake, whisk together the vinegar, Dijon, ½ tsp sugar and 2 tbsp oil (dbl for 4ppl) in a large bowl. Add the cranberries and stir to combine.



6. FINISH & SERVE

Add **kale** to bowl with **dressing**. Season with **salt** and **pepper**. Toss to combine. Divide **portobello wellingtons** and **salad** between plates.

Dinner Solved!