















Portobello Mushroom Wellington

with Festive Kale-Cranberry Salad

VEGGIE 40 Minutes



-  Portobello Mushroom
-  Puff Pastry
-  Thyme
-  Garlic
-  Soy Sauce
-  Baby Spinach
-  Onion, chopped
-  Dijon Mustard
-  Dried Cranberries
-  Baby Kale
-  Whole Grain Mustard
-  Red Wine Vinegar

HELLO PORTOBELLO

These hearty mushrooms are simply grown-up cremini mushrooms

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

	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	¼ 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.



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.



2. PREP & MAKE FILLING

While **mushroom caps** roast, roughly chop **mushrooms stems**. Strip **½ tsp 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**.



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.



3. ASSEMBLE WELLINGTONS

Unroll the **puff pastry** onto a parchment-lined 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**.



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!