



# 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!