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4 days



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Celeriac and Leek Wellington with a Sautéed Chard and Red Onion Medley

Hurrah for our British veggie of the month: it's Clive the Celeriac! If you're not well acquainted with celeriac, it's your lucky day! It's such a rich and delicious alternative to potatoes with its peppery, nutty tones. Our puff pastry wrapped around spring greens, celeriac, leek and onion makes the perfect Wellington... and if you add a bit of cumin from our wonderful suppliers, The Seasoned Pioneers - Kabooooom! (That's the sound of your mouth exploding with flavour!)



40 mins



veggie



Leek (1)



Garlic Clove (2)



Celeriac (1)



Flat Leaf
Parsley (3 tbsp)



Thyme (3 sprigs)



Roast and Ground
Cumin Mix (1 tsp)



Puff Pastry (1 sheet)



Spring Greens
(1 bag)



Red Onion (1/2)

Ingredients

2 PEOPLE

ALLERGENS

| | | |
|------------------------------|----------|----------------------|
| Leek, sliced | 1 | |
| Garlic Clove, grated | 2 | |
| Celeriac, chopped | 1 | Celery |
| Flat Leaf Parsley, chopped | 3 tbsp | |
| Thyme | 3 sprigs | |
| Roasted and Ground Cumin Mix | 1 tsp | |
| Puff Pastry | 1 sheet | Gluten, Egg, Lactose |
| Spring Greens, sliced | 1 bag | |
| Red Onion, sliced | ½ | |

🌱 Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

Celeriac is a member of the celery family and tastes like a very clever blend of celery (surprise surprise!) and parsley.

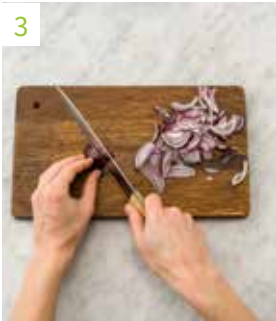
Nutrition per serving: Calories: 818 kcal | Protein: 18 g | Carbs: 76 g | Fat: 48 g | Saturated Fat: 30 g

1



1 Pre-heat your oven to 200 degrees. Chop the ends off the **leek**, cut in half lengthways, then lengthways again to create four long strips. Roughly slice each long strip into 2cm chunks. Peel and grate the **garlic** cloves (you can use a **garlic** press if you have one!). Peel the **celeriac** using a sharp knife, cut in half and roughly chop into 1½cm cubes. Roughly chop the **parsley**. Pick the leaves from 3 sprigs of **thyme**.

3



2 Add 1 tbsp of **oil** (if you have butter even better!) to a large frying pan on medium heat, add the **celeriac** and ¼ tsp of **salt** and sauté for 8 mins. Add the **leek** and **cumin mix** and cook for a further 5 mins. Add the **garlic**, **parsley** and **thyme** and cook for a final minute, remove from the heat and allow to cool before making your Wellington. **Tip:** *This prevents the pastry melting!*

4



4 Now to make your Wellington! Cut your **pastry** sheet into two rectangles by slicing it in half lengthways. Put one half of **pastry** on a lined baking tray. Divide the cooled **veggie mix** evenly across the pastry. Then lay your other **pastry** half on top. Use your thumb and finger (or a fork!) to crimp the edges. Use a knife to pierce a hole (about 1cm wide) in the top, so steam can escape. **Tip:** *For a really golden finish, brush on some olive oil or even better, some milk!* Pop in the oven for 20 mins or until the pastry is nice and golden.

5



3 Meanwhile, slice the leaves of the **spring greens** into 2cm slices, (discarding any stalks you might have). Cut the top and bottom off the **onion**, then slice in half. Remove the skin and thinly slice into half moon shapes and set aside.

5 Add 1 tbsp of oil to your empty frying pan on high heat, add the **red onion** and fry for 3 mins. Add the **spring green** leaves, 2 tbsp of water and fry for a further 3 mins or until the leaves are wilted. Season with a pinch of **salt** and a good grind of **pepper**.

6 Serve your **celeriac** Wellington alongside the **spring greens** and **red onion** medley. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!