



# Cheesy Mushroom, Squash & Hazelnut Wellington with Crispy Smashed Potatoes and Brussels Sprouts

30

Premium 55 Minutes



Puff Pastry Sheet



Butternut Squash



Salad Potatoes  
Portobello



Mushroom



Garlic Clove



Hazelnuts



Pecan Nuts



Chives



Miso Paste



Onion  
Marmalade



Mature Cheddar Cheese



Grated Hard Italian  
Style Cheese



Brussels Sprouts



Vegetable Stock  
Paste



Creme Fraiche

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Baking Tray, Grater, Garlic Press, Bowl, Frying Pan and Lid.

## Ingredients

	2P	3P	4P
Puff Pastry Sheet** <b>13</b>	1 roll	2 rolls	2 rolls
Butternut Squash**	½	¾	1
Salad Potatoes**	350g	500g	700g
Portobello Mushroom**	2	3	4
Garlic Clove**	2	3	4
Hazelnuts <b>2</b>	25g	40g	50g
Pecan Nuts <b>2</b>	25g	40g	50g
Chives**	1 bunch	1 bunch	1 bunch
Miso Paste <b>11</b>	30g	44g	60g
Onion Marmalade	20g	30g	40g
Mature Cheddar Cheese** <b>7</b>	60g	90g	120g
Grated Hard Italian Style Cheese** <b>7 8</b>	50g	50g	100g
Brussels Sprouts**	200g	300g	400g
Water for the Sauce*	75ml	100ml	150ml
Vegetable Stock Paste <b>10</b>	10g	15g	20g
Crème Fraiche <b>7</b> **	75g	120g	150g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	816g	100g
Energy (kJ/kcal)	5888/1407	722/173
Fat (g)	88	11
Sat. Fat (g)	41	5
Carbohydrate (g)	118	14
Sugars (g)	28	3
Protein (g)	39	5
Salt (g)	4.26	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

2) Nut 7) Milk 8) Egg 10) Celery 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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## Bake the Squash

Preheat your oven to 220°C. Remove the **puff pastry** from your fridge. Trim the **butternut squash** (see ingredients for amount), then halve lengthways and scoop out the seeds (peel first if you prefer). Cut it widthways into 2cm slices, then again into 2cm cubes. Pop the **butternut squash** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. When the oven is hot, roast on the top shelf until soft and golden, 18-20 mins. Turn halfway through then remove once cooked. Meanwhile, halve the **salad potatoes** widthways. Thinly slice the **portobello mushrooms**.



## Smashing Time

When the **potatoes** have cooked for 20 mins, remove them from the oven. Use the bottom of a bowl or pan to lightly crush each **potato half**. Drizzle the **smashed potatoes** with more **oil**, then return to the middle shelf until crispy and golden, 10-15 mins. Meanwhile, trim the **Brussels sprouts** and halve them through the root. Wash out your frying pan and pop on medium heat with a drizzle of **oil**.



## Prep Away

Peel and grate the **garlic** (or use a garlic press). Roughly chop the **hazelnuts** and **pecans**. Roughly chop the **chives**. Put the **potatoes** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer, cut-side down. Roast on the middle shelf for 20 mins. Meanwhile, heat a drizzle of **oil** in a large frying pan on high heat. When hot, add the **mushrooms** and season. Cook, stirring occasionally, until golden, 5-7 mins. **TIP:** Add a splash more oil if needed. Meanwhile, grate the **Cheddar**.



## Bring on the Sprouts

When hot, add the **Brussels sprouts** to the pan and season with **salt** and **pepper**. Stir-fry until starting to brown, 3-4 mins. Then add a splash of **water** and immediately cover with a lid or some foil. Allow to cook until the **sprouts** are tender, 4-5 mins. Transfer to a bowl and cover to keep warm. Return the pan to medium heat and pour in the **water for the sauce** (see ingredients for amount) and **vegetable stock paste**. Bring to the boil and allow to reduce until thickened, 2-3 mins. Stir in the **crème fraiche** and **half** the **chives**, then take off the heat. Season with **pepper**.



## Make your Wellington

Once the **mushrooms** have browned, reduce the heat to medium. Stir in the **garlic**, **miso paste** and **onion marmalade** and cook for 1 min. Remove from the heat then pop into a large bowl with the **nuts**, both **cheeses** and the **cooked butternut**. Stir to combine. Lay your **pastry sheet** on a large baking tray with its baking paper beneath and spoon the **mushroom filling** down one long side, leaving a 2cm border. Fold the **pastry** over the filling to enclose it, gently pressing down the edges with the back of a fork to seal all 3 sides. Poke 3 holes along the top with a sharp knife. **TIP:** Brush the pastry with a little milk if you have some. Bake the **Wellington** on the top shelf of your oven until golden, 15-20 mins.



## Serve

When everything is ready, carve the **Wellington** into 2 or 3 slices per person. Serve with the **smashed potatoes** and **sprouts** alongside side. Drizzle over the **sauce** and sprinkle with the remaining **chives**.

## Enjoy!