



Peak Season! Honeynut Squash Wellington

with Mushrooms & Arugula-Orange Salad



1,5h



2 Servings

We're proud to present an absolute showstopper for your holiday table: Honeynut Squash Wellington. Our honeynut squash, sourced from Ark Foods, is grown in upstate NY and non-GMO certified. The squash combines with sautéed mushrooms flavored with shallots, thyme, Dijon, and fontina encased in an elegant pie dough crust. Enjoy with an arugula-orange salad with shaved Parmesan while you compliment yourself for a job well done.

What we send

- 2 (8.8 oz) pie dough ¹
- 1 honeynut squash
- 1 shallot
- garlic
- ¼ oz fresh thyme
- ½ lb mushrooms
- 1 pkt Dijon mustard ¹⁷
- 2 oz shredded fontina ⁷
- 1 orange
- ¾ oz Parmesan ⁷
- 5 oz arugula

What you need

- large egg ³
- neutral oil
- kosher salt & ground pepper
- unsalted butter ⁷
- all-purpose flour for dusting ¹
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar

Tools

- rimmed baking sheet
- parchment paper
- food processor
- medium nonstick skillet
- vegetable peeler

Cooking tip

Lightly score pie dough before baking for an extra fancy Wellington.

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1870kcal, Fat 127g, Carbs 153g, Protein 39g



1. Roast squash

Preheat oven to 425°F with a rack in the center. Set **pie doughs** out at room temperature to soften. Beat **1 egg**. Peel **squash**; halve lengthwise. Scoop out and discard seeds. Place squash on a parchment-lined baking sheet and rub all over with **oil**; season with **salt** and **pepper**. Roast squash, cut side down, on center oven rack until flesh is fork tender, 25–30 minutes.



4. Assemble Wellingtons

Add **thyme** and **half of the Dijon** to **mushrooms**; season to taste with **salt** and **pepper**. Set aside to cool slightly, then stir in **fontina cheese**.

On a **floured** work surface, roll each **dough** into a 12-inch circle. Fill each **squash cavity** with **mushroom filling**. Divide remaining filling between center thirds of each dough; spread into a layer the length of each squash.



2. Prep ingredients

Meanwhile, finely chop **shallot**. Finely chop **1 large garlic clove**. Pick and chop **1 teaspoon thyme leaves**. Trim stem ends from **mushrooms**. In a food processor, pulse mushrooms until finely chopped, scraping down sides as needed, about 10 pulses. Or, finely chop.

In a medium nonstick skillet, melt **2 tablespoons butter** over medium-low. Add **garlic** and **half of the shallots**.



5. Bake Wellingtons

Place **1 filled squash half** cut side down on top of **filling** on each **dough**. Brush dough around squash with **egg wash**. Fold pie doughs over squash; press gently to conform to squash. Trim excess dough around squash leaving a ¼-inch border; crimp edges with a fork. Transfer squash to baking sheet; brush all over with remaining egg wash. Bake until golden brown, about 30 minutes.



3. Cook mushrooms

Cook **aromatics**, stirring frequently, until softened, 3–5 minutes. Add **mushrooms** and increase heat to medium-high; season with **salt** and **pepper**. Cook, stirring occasionally, until liquid given off by mushrooms has cooked off and mushrooms begin to sizzle, 5–7 minutes. Continue cooking until mushrooms are deeply browned, another 5–7 minutes; transfer to a bowl.



6. Make salad

Cut peel and pith from **orange**; cut into ½-inch thick pieces. Shave **Parmesan** with a vegetable peeler. In a large bowl, whisk together **remaining shallot**, **1 tablespoon vinegar**, **½ teaspoon sugar**, and **remaining Dijon**; gradually whisk in **3 tablespoons oil**. Add **arugula**, orange, and Parmesan and toss to coat; season with **salt** and **pepper**. Serve with **Wellington**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)