# MARLEY SPOON

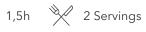


## **Whole Roasted Squash Wellington**

with Mushrooms & Arugula-Orange Salad







Well, well, look what we have here! An absolute showstopper for your holiday table: Whole Roasted Squash Wellington. Sautéed mushrooms flavored with shallots, thyme, Dijon mustard, and fontina cheese and peak seasonsquash are encased in an elegant pastry crust. Enjoy alongside an arugulaorange salad with shaved Parmesan while you pat yourself on the back for a job well done.

#### What we send

- 2 (8.8 oz) pie dough <sup>3</sup>
- 1 baby squash
- 1 shallot
- garlic
- 1/4 oz fresh thyme
- ½ lb mushrooms
- 2 oz shredded fontina <sup>2</sup>
- 1 orange
- ¾ oz Parmesan <sup>2</sup>
- 1 bag arugula
- ¼ oz Dijon mustard

## What you need

- large egg <sup>1</sup>
- neutral oil
- · kosher salt & ground pepper
- unsalted butter <sup>2</sup>
- all-purpose flour for dusting <sup>3</sup>
- white wine vinegar (or red wine vinegar)
- 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**

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 1870kcal, Fat 128g, 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.



## 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**.



### 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.



## 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.



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.



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!