

MARLEY SPOON



Whole Roasted Squash Wellington

with Mushrooms & Arugula-Orange Salad



1,5h



2 Servings

Well, 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 season-squash are encased in an elegant pastry crust. Enjoy alongside an arugula-orange 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 ³
- 1 baby squash
- 1 shallot
- garlic
- ¼ oz fresh thyme
- ½ lb mushrooms
- 2 oz shredded fontina ²
- 1 orange
- ¾ oz Parmesan ²
- 1 bag arugula
- ¼ oz Dijon mustard

What you need

- large egg ¹
- neutral oil
- kosher salt & ground pepper
- unsalted butter ²
- all-purpose flour for dusting ³
- 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.



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!