



**WHAT YOU WILL NEED FROM YOUR KITCHEN:**

- Pastry brush
- Non-stick spray
- Pairing knife or small knife
- Small sauce pan
- Medium sauce pan

**FOR SERVING:**

- Soup ladle
- Soup bowls
- Gravy boat
- Serving dishes (optional)

**OVEN SETTINGS & TIPS:**

**Home ovens vary in cooking time and temperatures.**

We suggest pulling the Wellington out of the refrigerator 1 hour before baking.

- *Suggested temperature for convection ovens: 350°F*
- *Suggested temperature for standard ovens: 375°F*



**WELCOME TO THE PLANT-BASED PARTY!**

📷 @VeggieGrill

# HOLIDAY FEAST

## REHEATING INSTRUCTIONS



## WELLINGTON INSTRUCTIONS

Preheat oven 375F standard oven  
350F for convection

Baking time is 40 minutes.

Follow steps 1-5 below.



### CONTENTS & WELLINGTON TIPS:

Your wellington will come in an aluminum tray, which you can use for baking. It will also come with a separate container of pastry wash. *Remove the wellington from the refrigerator 1 hour prior to baking.*



### STEP 1:

Remove your wellington from the tray and spray your tray with non-stick spray.



### STEP 2:

Take the plastic wrap off the wellington and discard. Put the wellington back in the tray. Do NOT replace the plastic lid.



### STEP 3:

Open the pastry wash and brush generously over the entire surface as shown in the picture. You will have more than you need, so be generous but no need to use it all.



### STEP 4:

*Optional: the below step is optional although highly recommended as it adds an additional decorative touch.* Make incisions with your knife into the pastry leaves as shown in the picture. The design will hold through the baking process and result in an especially delicious looking wellington.



### STEP 5: Bake until a deep golden brown!

Place in the oven, in the middle of the center rack. Bake for 40 minutes until a dark golden brown. Check from time to time on the color of your pastry. If you feel it is too dark, tent with foil and continue baking. The roast must bake for the entire 40 minutes.

## REHEAT THE SIDES AT THE SAME TIME

### Tip

Mashed potatoes and green beans can be reheated in the oven at the same time as the wellington, when using the lower oven rack.

### Green Beans with Everything Bagel Butter

Reheating time: 15-20 minutes

The green beans can be reheated using the same pan in which you received them. Simply remove the lid, and top the green beans with the contents from the "Everything Bagel Butter" container. Don't worry if the butter is all in one chunk, it will melt. Replace the lid and bake in the oven for 15-20 minutes, remove the lid and toss evenly to coat the green beans in the butter before serving.

### Roasted Garlic Mashed Potatoes

Reheating time: 20-30 minutes.

The mashed potatoes can be reheated in the oven using the same pan in which you received them. Simply place in the oven with lid on and bake for 20-30 minutes. Remove lid, fluff with fork and serve with the gravy.

## ON THE STOVE TOP

### Porcini Mushroom Gravy

Place gravy in a small sauce pan and reheat over medium-low heat, stirring occasionally until heated through.

### Butternut Squash Soup

Place soup in a medium sauce pan and reheat over medium-low heat, stirring occasionally until heated through. Ladle into your favorite soup bowls to serve.

## READY TO SERVE

### Cranberry Sauce

Take out just before you are ready to dig in.

### If you ordered dessert: Carrot Cake Tray & Pumpkin Chocolate Cake

Keep refrigerated until you put your wellington in the oven or 2 hours before serving.