

Holiday Feast

FINISHING INSTRUCTIONS

What you will need from your kitchen:



Pastry brush



Knife



Aluminum foil



Sauce pan



Plant milk



Non-dairy butter



Baking sheet



HOLIDAY HARVEST WELLINGTON

Preheat oven to 400 degrees | Bake for 40-45 minutes | Follow steps below
Directions are the same for our traditional and gluten free wellington.



CONTENTS:

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.



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 1:

Remove your wellington from the tray and lightly grease your tray with non-dairy butter or baking spray.



STEP 4:

Create vents on your wellington by making four diagonal incisions on each side of the pastry, as shown in the picture.



STEP 2:

Take the plastic wrap off the wellington and discard. Put the wellington back in the tray.



STEP 5: BAKE!

Bake, uncovered, at 400 degrees for 40-45 minutes. Monitor the top and loosely cover with foil if it browns too quickly. Allow the wellington to rest for 10 minutes before slicing and serving with Spiced Cranberry Sauce.

SIDES

Finish while wellington bakes.

IN THE OVEN @ 400 degrees

BAKED MAC & CHEESE WITH PARMESAN CRUMB CRUST | 50 mins

Remove lid, cover with foil and bake for 25-30 minutes. Remove foil and bake an additional 15-20 minutes until bubbly and the topping is golden. Monitor the top, and loosely cover with foil if it browns too quickly. Tip: Place the pan on a baking sheet to catch any cheese that bubbles over.

SAVORY SAGE AND ONION STUFFING (GF) | 40 mins

Remove lid, cover with foil and bake for 20-25 minutes. Uncover and bake for an additional 5-10 minutes until the top is golden. Allow stuffing to cool for 5 minutes before serving.

GARLIC MASHED POTATOES (GF) | 35 mins

Cover tightly with foil lid and bake for 30-35 minutes, stirring halfway through. Optional: add a splash of warm plant milk and a small pat of non-dairy butter before serving.

CITRUS-GLAZED CARROTS WITH TOASTED WALNUTS (GF) | 25 mins

Remove lid, cover tightly with foil and bake for 20-25 minutes. Remove foil, toss to recoat in glaze, and sprinkle with toasted walnuts before serving.

GREEN BEAN ALMONDINE WITH HERBED BUTTER (GF) | 20 mins

Remove lid, cover with foil and bake for 15-20 minutes until heated through. Before serving, add herbed butter to the hot green beans, allowing it to melt slightly, and sprinkle toasted almonds on top.

ON THE STOVETOP

CREAMY THYME GRAVY (GF) | 20 mins

Transfer to a saucepan. Heat on low, whisking frequently for 15-20 minutes until warmed through. Optional: Add 1-2 tablespoons of plant milk if needed for desired consistency.

Organic Holiday Apple Crumble

BAKING INSTRUCTIONS

Bake, uncovered, at 400 degrees for 45 minutes.

Monitor the top and loosely cover with foil if it browns too quickly.

Tip: place a baking sheet under the crumble pan to catch any filling that bubbles over.

