



ENGLISH BEEF WELLINGTON WITH GREEN PEPPERCORN SAUCE & ROASTED BABY POTATOES

Tender braised Alberta Beef, herbed Mushroom, Prosciutto Ham wrapped in a Crispy Puff Pastry, with a Green Peppercorn Sauce - with Roasted Baby Potatoes and Asparagus.



2 servings

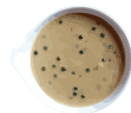


5-10 minutes

Your kit includes:



BEEF WELLINGTON



GREEN PEPPERCORN SAUCE



GARLIC HERB ROASTED BABY POTATOES



ASPARAGUS

pre-made kit



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HOW TO PREPARE

All produce is washed before packaging.

PREFERRED REHEAT METHOD



WARM

In a 375 degree F oven, with the film of each container removed, warm the Beef Wellington for 15-20 minutes or until hot.

Warm the Roasted Baby Potatoes in the oven for 10-12 minutes or until hot

Warm the Asparagus in the oven for 2-3 minutes or until hot



HEAT

In a sauce pan on medium heat, warm up the Green Peppercorn Sauce until hot.



PLATE & ENJOY!

Divide the items between two plates and enjoy with Green Peppercorn sauce.

ALTERNATIVE REHEAT METHOD



MICROWAVE

With the container film removed, microwave the Roasted Baby Potatoes for 3-4 minutes or until hot.

Leaving the container film on for both, microwave the Asparagus and Green Peppercorn Sauce for 1-2 minutes.

With the container film removed, microwave the Beef Wellington for 2 minutes or until hot.



PLATE & ENJOY!

Divide the items between two plates and enjoy with the Green Peppercorn sauce.

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BEEF WELLINGTON



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