





# BUTTERNUT SQUASH & WILD MUSHROOM WELLINGTON

## WITH GLAZED CARROTS & BABY POTATOES (VEGETARIAN)

Roasted Butternut Squash, Wild Mushroom Ragout and creamy Goat Cheese in a Flaky Puff Pastry baked golden brown and topped with Marinara Sauce

-  2 servings
-  10-15 minutes

Your kit includes:

		
BUTTERNUT SQUASH & MUSHROOM WELLINGTON	ROASTED POTATO	MARINARA SAUCE
		
	HONEY GLAZED CARROTS WITH DILL	

pre-made kit

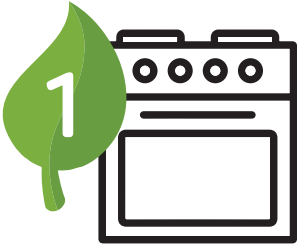


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# HOW TO PREPARE

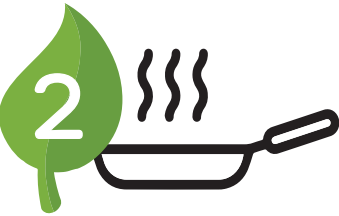
All produce is washed before packaging.

## PREFERRED REHEAT METHOD



### WARM

Remove film from the Butternut Squash & Mushroom Wellington and the Roasted Baby Potatoes and warm in a 350 degree F oven for 10-12 minutes or until hot



### WARM

In a small sauce pan, on medium heat, warm up the Marinara Sauce until hot.



### MICROWAVE

Leaving the container film on, microwave Glazed Carrots with Dill for 2-3 minutes or until hot.



### PLATE & ENJOY!

Divide portions onto two plates and enjoy!



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