



Marie-Clare Cooks...

Vegetarian Wellington ~

A vegetarian's delight with oozing melted mozzarella and sweet butternut squash, this makes a great supper dish with a green salad on the side.....Great for using up leftover rice too

This recipe feeds 4-6

Takes approx. 1 hour 15mins to prep and cook

As with all my recipes, these are a guide – Feel free to substitute with what you have in already if that makes life easier and if you want to add a little more or less of something that's fine too!

Ingredients

Pack of puff pastry (500g)

Butternut squash – peeled and cut into small chunks

Small red onion – cut into rough chunks

Parsley – handful of, roughly chopped

Eggs – 2

Asparagus – A bunch of, chopped into bite size chunks

Frozen peas – approx 100g

Cooked rice – approx 250g

Mozzarella – 2 packs

Method

Place the squash, red onion and asparagus onto a baking tray. Drizzle some olive oil and seasoning and roast for about 20mins until soft. In the meantime, cook the peas and set aside to cool.

Allow the roasting tray ingredients to cool a little. Then mix this with the cooked rice, chopped parsley, peas and a beaten egg.

Roll out the pastry and cut into 2 equal sized pieces. Place the filling onto one of the pieces, leaving the edges clear to crimp and then tear over smallish pieces of mozzarella. Brush the sides of the pastry with another beaten egg and drape over the other pastry sheet.

Cut the Wellington into a tidy parcel shape and crimp the edges. Score the top diagonally both left and right to make it look pretty then brush with more egg wash. Bake for approx. 35mins at 180C until golden brown.

Enjoy!