



INDIVIDUAL BEEF WELLINGTONS IN MARSALA SAGE SAUCE
With Smashed Red Potatoes & Romaine Salad with Bacon Mustard Vinaigrette

~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 35 - 40 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Baking pan, Steak, Puff Pastry in Parchment Paper

STEP 2: Frying pan, Oil, rested Steak, paper towel (included), Kosher Salt for Steak

STEP 3: Spoon, small bowl, Mushroom Duxelles

STEP 4: Pot with lid, Potatoes, Kosher Salt for Potatoes

STEP 5: Frying pan, spoon, Butter, Shallots, Tomato Paste Mix

STEP 6: Marsala Sauce Mix

STEP 7: Plate it up! Beef Wellingtons, Potatoes, Romaine & Tomatoes with Dressing, and that Marsala Sauce!!

COOKING INSTRUCTIONS:

- 1 Preheat the oven to 400. Let Steaks rest on the counter for 10 mins. Unfold Puff Pastry and set the Pastry and Parchment Paper on Baking Pan.



- 2 In a frying pan, heat the Oil on MEDIUM HIGH. Using the included paper towel, dry both sides of each Steak and season with Kosher Salt.

Place Steak in the pan - the Oil might spit so be careful! Sear 1-2 minutes on each side, flipping with the Spatula. The Steak will continue to cook while in the oven so be careful not to overbrown. 1-2 minutes on each side = Medium (pink in middle).



When Steaks are at desired doneness, turn heat OFF and with tongs, place the Steaks on each Puff Pastry square.

- 3 With a Spoon, scoop the Mushroom Duxelles on top of the Steaks. Fill a small bowl with water. Wet the edges of the Puff Pastry squares with water. Bring opposite pastry corners up over the Steak & Duxelles and pinch together. Carefully lift the other corners up and pinch edges closed.



Place in the oven and set timer for 20 minutes.

- 4 Fill a pot with water and place Potatoes into the water with the Kosher Salt. Bring to boil over MED heat and cook for 15 minutes.

- 5 Over MED heat, melt the Butter in the frying pan. Cook the Shallots in the Butter for 3 minutes. Stir the Tomato Paste Mix into the Shallots. Cook until the Paste turns a dark red.



- 6 MASSAGE the Marsala Sauce Pouch to loosen the Cornstarch at the bottom. Pour into the frying pan and cook for a few minutes, stirring constantly. When the Sauce thickens, turn heat OFF.
- 7 When the Puff Pastry is a golden brown, remove the Wellingtons from the oven and with the spatula, place carefully on dinner plates.

Drain Potatoes and divide between the plates. Smash them with a fork, add Butter if desired.

Arrange the Romaine and Tomatoes & Onions on the plates, drizzle with Bacon Mustard Vinaigrette.

Now for the best part: spoon or pour the Marsala sauce around, on, over the Wellingtons and Smashed Potatoes - and ENJOY!!!



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