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# VEGETARIAN BEEF WELLINGTON

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## INGREDIENTS:

- *1 lb Impossible Burger*
- *1 bag pre-cooked mushrooms finely chopped - or you can saute your own.*
- *1/2 onion finely chopped*
- *2 cloves garlic finely minced*
- *Salt and pepper to taste*
- *A dash of smoked paprika*
- *1Tbs. Worcestershire Sauce*

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PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE

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## METHOD:

- 1. 1 package of Crescent roll dough or puff pastry*
- 2. Mix the mushrooms, burger, onions, garlic, paprika and Worcestershire sauce together, form into small patties and pre-cook.*
- 3. Meanwhile, on a lightly floured work surface, separate dough into 2 rectangles; firmly press perforations to seal. Roll out each rectangle into 5 1/2-inch squares. With 1 1/2- to 2-inch heart-shaped cutter, cut 2 heart shapes from 2 corners of each dough square; set hearts aside.*
- 4. Place 1 pattie in the centre of 1 dough square. Fold opposite corners up and around the pattie; repeat with the remaining 2 corners. Smooth and shape dough to encase pattie; place seam side down on cookie sheet.*
- 5. In a small bowl, beat an egg and water well with a fork or whisk. Lightly brush the top and sides of the dough with the egg mixture. Place 2 dough hearts on top of each overlapping slightly; lightly brush hearts with egg mixture. Repeat with the remaining steak and dough square.*