Poor Man’s Beef”Less” Wellington

Grocery List

* 340g pkg. YVES VEGGIE GROUND ROUND
* 2 Pillsbury Crescent Rolls
* 10 slices YVES VEGGIE HAM
* 1 ½ C Mozzarella Cheese, shredded
* ½ Yellow Onion, sliced
* 1/3 C fresh Parsley, chopped
* AP Flour
* Sea Salt / Black Pepper



Prep Time: 12 Min

Cook Time: 45 – 50 Min

1. Preheat oven to 350 F
2. Lay out your puff pastry dough (x2) on a lightly floured surface and gently roll them out.
3. (YOU WILL DO THIS STEP FOR EACH PASTRY ROLL) Start by spooning half the crumbled veggie ground through the middle of the pastry leaving about a fingertips length around all sides. Season with sea salt and black pepper. Next, lay half the sliced onions across the ground round. Follow with 5 slices of veggie ham, ½ the shredded mozzarella, and ½ the chopped parsley. Starting from the bottom, roll the pastry slowly until it is fully rolled with the seam folded side on the bottom.
4. Pinch both ends of the roll to seal it and look for splits in the roll and pinch them together as well. Lay on a baking sheet side by side and sprinkle each roll with a pinch of sea salt and black pepper.
5. Loosely cover with tinfoil and bake for 25 minutes before removing the foil and baking another 20 -25 minutes. Remove and transfer to wire rack to cool briefly. (2 or 3 Min)
6. For service, cut into slices and dredge in your favourite gravy and chopped, fresh parsley.