Beef Wellington with Gorgonzola & Shiitake Mushrooms

Cooking Instructions

This is an all-in-one dish.

Important: Prepare this dish from frozen. Preheat oven to 400°F before placing Wellingtons in the oven. Oven temperatures can vary significantly, and this dish cooks at high heat. We recommend using an instant-read thermometer to check the internal temperature of the beef at the 25-minute mark. This helps ensure the beef is cooked to your preferred temperature without cooking through the pastry.

Freezer to Oven: Preheat oven to 400°F. Place Wellingtons on a greased cookie sheet. Bake uncovered on a lower rack for 30–35 minutes, until the center of the beef reaches an internal temperature of 145°F.

Internal temp: 145°F.

Serving Suggestions: Serve with fresh green salad and steamed asparagus tossed with olive oil and sea salt. Cabernet Sauvignon.

Please Note: Cooking times are estimates and may vary based on your oven, equipment, and how frozen the dish is when placed in the oven.

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