

# Prime Rib Wellington

This playful rendition of a classic holiday favorite will appeal to both young and old. Tender sliced prime rib, caramelized onions, and mushrooms are cradled in a flakey buttery pastry then teased with a veal glaze. Fire roasted brussels sprouts and rich cheesy potatoes round off this soul warming meal you will want to share with your family and friends.



# PRIME RIB WELLINGTON



DIRECTIONS:



YIELD: 4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Savor Imports	8 oz.	Caramelized Onions	1.20	649053	
	8 oz.	Mushrooms Diced	1.20		
	4 pcs.	Puff Pastry Dough Squares	2.48		
Tyson Foods	1 lb.	Hillshire Farm F/C Prime Rib USDA Choice, Sliced	13.28	10000017314	
Ventura Foods	4 oz.	Phase Liquid Butter	.32	15391-PHA	
Sandridge Foods	20 oz.	Cheesy Potatoes	2.80	527500	
Savor Imports	1 lb.	Roasted Brussels Sprout Halves	2.56	689581	
Tyson Foods	4 oz.	AdvancePierre Vincello Veal Demi-Glace	1.64	10000004214	

Directions for the Operator:

1. Preheat oven to 350°.
2. Place the caramelized onions and diced mushrooms in a sauté pan on high heat for 1-2 minutes and reserve.
3. Place the pastry dough squares on a lined sheet pan and place 4 ounces of sliced prime rib in the center of each square.
4. Top the prime rib with the onion/mushroom mixture, fold the corners into the center, flip over on the sheet pan, then brush with butter.
5. Place the cheesy potatoes in a half pan and bake in the oven for 25-30 minutes.
6. Place the brussels sprouts on a lined sheet pan, drizzle with butter, then bake for 12-14 minutes.
7. Place the Wellingtons in the oven and bake for 10-12 minutes or until golden brown.
8. Place the veal demi-glace in a sauté pan and heat until 160°.
9. Package all items to serve 4.

Directions for the Consumer:

1. Preheat the oven to 400°.
2. Place the Wellingtons, brussels sprouts, and potatoes in the oven for 10-12 minutes until all items are heated through.
3. Heat the Demi-Glace in the microwave for 1 minute.
4. Plate & Serve.

## FOOD COST CALCULATOR

Menu Price \$	\$74.99
Total Cost \$	\$25.48
Cost Margin %	34%
Net Profit \$	\$49.51

\*Approximate ingredient costs & gross profit



Recipe Created by:  
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