**Sonoran Harvest Wellington with Spiced Cranberry Sauce**

**Ingredients**

* 2 cups of diced organic butternut squash
* 1 cup of diced organic bell peppers
* ½ cup of diced organic sweet onions
* 1 cup of diced Mexican grey squash (zucchini can be substituted)
* 2 cups of organic kale, diced
* 2 cups of organic sliced mushrooms
* 4 tablespoons of Great Value Organic Extra Virgin Olive oil, used throughout
* Great Value salt and pepper to taste
* ½ cup of pepitas (shelled pumpkin seeds)
* ½ cup of Great Value Garden Vegetable Cream Cheese Spread
* 1 pound package Marketside Organic Grass-Fed Beef Patties (4 patties per pack)
* 1 package of frozen puff pastry (2 sheets per pack), thawed
* 1 egg, lightly beaten
* 1 can of Great Value Whole Berry Cranberry Sauce
* 1 canned chipotle, finely diced
* 1 fresh orange, yielding 2 tablespoons of zest and ½ cup of juice
* 2 tablespoons of Great Value Balsamic Vinegar

**Directions**

1. Preheat oven to 400 degrees.
2. Place vegetables on 2 lined sheet pans. Drizzle with 3 tablespoons of olive oil and season with salt and pepper. Bake in oven for 25-30 or until veggies are golden brown around the edges. Remove from oven and stir in pepitas, let cool.
3. In a skillet over high heat, add the 4 beef patties. Season with salt and pepper. Sear for about 2 minutes on each side to begin cooking and seal in juices.
4. Roll out each sheet of puff pastry to a large 12”x 12” square. Cut each large square into 4 square pieces.
5. To assemble, place seared patty on one of the squares of pastry. Spread 3 tablespoons of cream cheese on top of patty. Mound ¼ of the roasted vegetables on top. Using your finger, wet the edges of the bottom pastry with water. Cover with a second piece of pastry. Press to seal edges together. Using a sharp knife, cut outside of the pastry to create a circle, reserving extra dough that is removed. Continue this process to create the remaining three Wellingtons.
6. To decorate, roll out the reserved dough. Using a sharp knife or a mini cookie cutter, create shapes to decorate the tops of your pastries. Attach with shapes with water. For additional detail, use the tip of a sharp knive to create lines and designs. Brush the tops of pastries with the beaten egg.
7. Place pastry into oven. Bake until crust is golden brown, about 20-25 minutes. Remove from oven and let rest for at 5 minutes before serving.
8. While the pastries are baking, create your sauce. Place cranberry sauce, chipotle, vinegar and orange zest and juice in a pan. Bring to a boil, reduce and simmer for 5 minutes. Keep warm and serve with the pastries.

Serves 4