

**The Chew****WEEKDAYS** 1e|12c|p

MICHAEL SYMON

## Portobello Wellingtons

This vegetarian spin on a classic beef wellington is a great healthy dish for dinner!



servings: 4

easy



1 to 2 hr

### PORTOBELLO WELLINGTONS

- 2 pounds Portobello mushrooms (stems and gills removed, cut into 1/2-inch strips)
- 1 bunch carrots (peeled, cut into 1/2-inch strips, about 1 pound)
- 3-4 tablespoons olive oil
- 2 tablespoons fresh thyme leaves
- 1 stick unsalted butter (melted)
- 4 phyllo sheets (cut in half to make 8 (12"x9") rectangles)
- 1 jar grape leaves (rinsed & dried, stems removed)
- 2 tablespoons fresh dill (chopped)
- kosher salt and freshly ground black pepper (to taste)
- Greek yogurt (to serve)

- 1 Preheat oven to 375°F.
- 2 In a large bowl, add the Portobello's and carrots. Sprinkle with thyme and drizzle with olive oil. Season with salt and pepper and toss to combine. Transfer vegetables to a baking sheet and spread out into an even layer. Bake until tender, about 30 minutes. Remove from the oven and cool slightly.
- 3 On a clean work surface, lay out one piece of phyllo. Using a pastry brush, brush phyllo with butter and sprinkle with chopped dill. Repeat with 3 more layers of phyllo with butter and dill in between each layer. Top the bottom half of the layered phyllo with an even layer of grape leaves. Top grape leaves with roasted mushrooms and carrots, shingling them in a line. Tightly roll into a log, like a jellyroll, brushing with butter along the way. Tuck the ends underneath. Cut in half.
- 4 Make another Portobello Wellington with remaining ingredients.
- 5 Place the rolls on a parchment-lined sheet tray. Brush with butter. Bake for 20 minutes, until golden brown and crisp.
- 6 Remove from the oven and let cool for at least 5 minutes before serving. Serve with Greek yogurt.

**7** Helpful Tip: Stuff with your favorite seasonal vegetable.

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