

	lid on	lid off	Start	5 min	5 min	5 min	5 min	5 min	5 min	5 min	5 min	Done	
Beef Wellington		30-40 min lid off										Rest	See Note Below
Veggie Wellington		30 min lid off											
Scalloped Potatoes	20 min lid on	10 min lid off											
Brown Butter Greenbeans	10 min lid on	10 min lid off											
Smashed Carrots	20 min lid on												
<p>Pull all food from refrigerator 1 hour before cooking and let come to room temperature. If you can, insert a Meat thermometer into the Beef Wellington. Start checking at 25 min. The puff pastry should brown lightly. Pull Wellington at 125 degrees for Medium Rare. Pull Wellington at 130 degrees for Medium. Let Wellington rest for 5-10 minutes before carving. Temperature will continue to rise a little. Warm Demi-glace in a saucepan or microwave. Ladle over Wellington.</p>													
<p>Depending on how full the oven is, you might need slightly longer times on everything.</p>													