

# Corned Beef Wellington

written by The Recipe Exchange | February 11, 2014

## **Ingredients**

3-1/2 lb. corned beef  
1 cup sour cream  
1/3 cup prepared horseradish, drained  
1/4 cup Dijon-style mustard  
1/4 cup chopped fresh parsley  
1/2 tsp. pepper  
1/2 pkg. (17.3 oz.) frozen puff pastry dough, thawed  
1 egg, beaten

## **Directions**

At least 4 hours before serving, cook corned beef according to package directions. Cool to room temperature.

Combine sour cream, horseradish, mustard, parsley and pepper; set aside.

On a lightly floured surface, roll out dough into a 13-inch square. Cut a 3-inch wide strip from one side of the dough (making the dough 13×10-inches). Using a 2-1/2×3-inch shamrock-shaped cookie cutter, cut out shamrocks from the 3-inch strip of pastry; set aside.

Place corned beef at one end of the pastry; spread with 1 cup of the sauce; reserve remaining sauce. Fold pastry edge up and over corned beef. Brush dough edges with water; pinch together edges and tuck under. Brush shamrocks with water and arrange over top of beef (on pastry). Place on baking sheet sprayed with cooking spray. Brush with egg. Bake 20-25 minutes or until golden. Serve with remaining sauce.