Vegan Butternut Squash Wellington

Ingredients

Butternut Squash
Olive oil
4 sprigs of thyme
4 whole cloves of garlic

For the stuffing:
100g vegan sausage mix
75ml water
Olive oil
5 sprigs chopped thyme
25g chopped cranberries
20g dried onions
¼ tsp nutmeg grated
½ tsp smoked paprika
40g toasted flaked almonds, chopped
½ tsp chilli flakes
zest of 1 orange
½ tsp wholegrain mustard
salt and pepper
50g Kale

Directions

1. Preheat oven to 170°C
2. Cut the butternut squash in half lengthways. Scoop out the seeds, oil both sides, season and lay sprigs of thyme and a few cloves of garlic on the flesh side of the squash. Carefully flip the squash over so that the skin side is facing up. Season and roast in the oven for 45 minutes.
3. Leave to cool for 10 minutes, scoop out the flesh, leaving a border.
4. Mix the vegan sausage mix with the water and then add remaining stuffing ingredients.
5. Mix together really well and then stir in the butternut squash flesh.
6. Strip Kale from the stalks and place into the squash halves top with the sausage mix packing it tightly. Place one half on top of the other.
7. Tie the butternut squash halves together with string.
8. Bake in the oven for an hour and then cover with foil and leave to coil for 20 minutes.