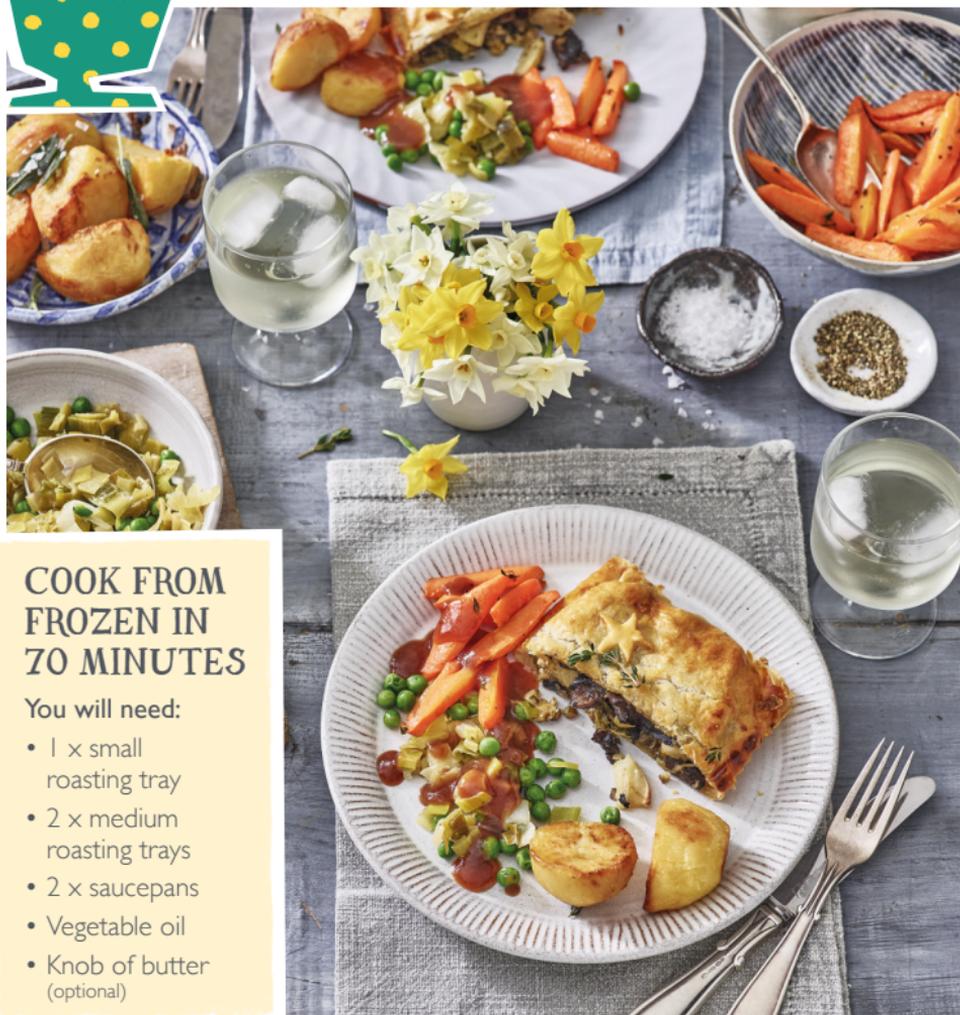


EASTER FEAST

FOR
TWO

Portobello Mushroom Wellington, Peas & Leeks,
Roast Potatoes, Buttered Roast Carrots,
Red Wine & Madeira Gravy



COOK FROM FROZEN IN 70 MINUTES

You will need:

- 1 x small roasting tray
- 2 x medium roasting trays
- 2 x saucepans
- Vegetable oil
- Knob of butter (optional)

A full oven affects cooking times, so the timings on this card differ from those on the packaging of each dish.

70 mins before you plan to eat	<ul style="list-style-type: none"> • Preheat the oven to 170°C (fan) / 190°C (electric) / Gas 5. Pop your frozen gravy out of its tray and into a medium saucepan and leave on the hob to thaw. Do the same with your frozen peas and leeks.
55 mins before	<ul style="list-style-type: none"> • Place your frozen Mushroom Wellington on the silicone paper provided on a small baking tray and put it on the top shelf of the oven.
30 mins before	<ul style="list-style-type: none"> • Drizzle some oil into a medium roasting tray for your potatoes and pop it on the middle shelf of the oven to heat for a few minutes. • Empty your frozen carrots onto a medium roasting tray and place them onto the bottom shelf of the oven. • Remove the heated roasting tin from the oven and carefully empty your frozen roast potatoes onto it in a single layer and return it to the middle shelf.
15 mins before	<ul style="list-style-type: none"> • Start to cook your gravy on a medium heat. When the gravy starts to bubble, reduce to a low heat and keep hot until ready to serve. If it's a bit thick for your liking you can add a splash of water or wine. • Start to cook your peas and leeks on a medium heat, stirring occasionally to prevent sticking (add a splash of water if necessary). NB: You can also microwave as per instructions on pack.
Serving	<ul style="list-style-type: none"> • Check everything is piping hot and cooked to your liking (you can crisp up the potatoes and carrots by cooking them a bit longer; everything else will keep warm). Stirring a knob of butter through the carrots will give them some extra shine. • To make the Wellington look its best, cut in half so you have two portions – careful, it will be hot – then chop off the two, thin pastry ends (which you can now surreptitiously eat in the kitchen). HAPPY EASTER!

Your oven may have its own quirks, so these cooking times are a guide. Keep an eye on it and check everything's piping hot before serving.