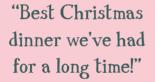
1.40pm • Turn the oven up to 200°C Fan / 220°C Electric / Gas 7 • Take the Pigs in Blankets out of the oven if they look ready. If not (or you just like them a little crispier) leave them in with the Carrots, Parsnips and Roast Potatoes. But remember to keep an eve on them! • If you're using COOK Bread Sauce, follow the instructions on the pack and microwave. It can then be kept warm in a pan, over a low heat - adding a splash of milk if needed. • Carve the turkey and spoon half of the resting juices over the top to help keep it moist. 1.55pm • Add as much of the remaining resting juices from the **Turkey** to the Gravy (depending on your preferred consistency) and make sure it's piping hot. Heat your dinner plates in the microwave. 2pm • Dinner is served! If you prefer your veg a little crispier, you can leave for an extra 10 minutes - don't worry, everything will stay warm. Enjoy your Christmas Dinner!

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.



Caroline ★★★★ ★ Trustpilot



→C00K**←**



- Celebration Crown of Turkey & Duck (IxI2ptn)
- Pork & Apricot Stuffing
 (2x8ptn)
- Pigs in Blankets (3xpacks of 8)
- Roast Potatoes (3x4ptn)

- Roast Carrots with Marmalade (3x4ptn)
- Brussels Sprouts with Maple & Garlic (3x4ptn)
- Roast Parsnips with Maple & Thyme (3x4ptn)
- Traditional Gravy (3x400g)



cooks in 4 hrs 5 mins

£204.55

THE DEFROST

(DON'T SKIP THIS BIT!)

If you have room in the fridge, take your turkey out of the freezer, remove all the packaging, put it on a plate and cover 22nd December loosely with clingfilm (i.e. 72 hours before you plan to cook). If your fridge is turned right down, this could affect the defrost time.

or ·

24th December

Alternatively, before you go to bed on Christmas Eve, remove your turkey from all its packaging, put it on a plate and cover loosely with clingfilm and leave it out in the kitchen (out of reach from any pets!).

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.

Total cooking time: 4 hrs 5 mins.

To serve lunch at a different time, scan the OR code to download adjusted timings.

You will need: 3 large baking trays; I medium baking tray; I large saucepan; I large frying pan; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey twice (once while cooking, once resting) and the Pork & Apricot Stuffing.

> Remember: a full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each of the dishes.

9.55am

- Fire up your oven to 170°C Fan / 190°C Electric / Gas 5 and preheat.
- Take the Carrots, Parsnips, Brussels Sprouts, Pigs in Blankets, Traditional Gravy and Pork & Apricot Stuffing out of the freezer and leave on the side for later (but keep your roast potatoes in the freezer until ready to cook!).
- If you have some of our Cranberry Sauce, microwave it as per the instructions then put in the fridge.

10.10am	Place the defrosted Celebration Turkey on a large tray, cover loosely with foil and put it on the middle shelf in your preheated oven.
12.10pm	Remove the foil from the turkey and put it back in the oven.
	Remove all the packaging from the Pigs in Blankets and remove the sleeve & film from Pork & Apricot Stuffing, then put them on a baking tray on the bottom shelf to start cooking.
12.35pm	Drizzle some oil (approx. 6tbsp) onto a large baking tray for your potatoes and pop it on the top shelf to heat.
12.40pm	Separate and turn the Pigs in Blankets and pop them back on the bottom shelf of the oven.
	Take out the heated baking tray with oil, empty your Roast Potatoes onto it so they're in a single layer and return to the top shelf of the oven.
Ipm	Take the Celebration Turkey out of the oven, cover with foil and leave to rest (we'll use the resting juices later).
	Turn the oven up to 190°C Fan / 210°C Electric / Gas 6.5.
	Empty the Parsnips and Carrots on to a large baking tray, spreading them out as evenly as possible, and put on the middle shelf now the Turkey is resting.
1.20pm	Turn the Roast Potatoes, Parsnips, Carrots and Pigs in Blankets to ensure they cook evenly.
1.30pm	Decant the Brussels Sprouts into a large frying pan with 5tbsp of water. Cook over a medium heat, stirring occasionally until cooked through and starting to char.
1.35pm	Decant the Traditional Gravy into a large pan with 4tbsp of water and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat to keep hot until you're ready to serve. Remove the Pork & Apricot Stuffing from the oven, cover in
	foil and leave to rest.