



“Brilliant home tasting
Christmas lunch ... I was able
to join in the celebrations.”

Ben ★★★★★ ★Trustpilot

— COOK —

CHRISTMAS DINNER FOR 2

- Stuffed Turkey Breast For Two (1x2ptn)
- Pigs in Blankets (1xpack of 8)
- Roast Potatoes (1x2ptn)
- Carrots with Orange & Thyme (1x2ptn)
- Shredded Brussels Sprouts & Buttered Leeks (1x2ptn)
- Maple & Thyme Roast Parsnips (1x2ptn)
- Traditional Gravy (1x400g)



cooks in 1 hr 30 mins

£41.25

THE DEFROST

(DON'T SKIP THIS BIT!)

24th December Before you go to bed on Christmas Eve, take your Turkey out of the freezer. Remove all the packaging, put it on a plate, cover loosely with clingfilm and pop it in the fridge. It will need at least 12 hours to defrost but, if your fridge is turned right down, it may take a little longer.

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm. Total cooking time: 1 hr 30 mins.

You will need: 4 medium baking trays; 2 saucepans; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey while it's resting.

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.

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



12.30pm	<ul style="list-style-type: none">• Fire up your oven to 170°C fan / 190°C electric / Gas 5 and preheat.• Take the Carrots, Parsnips, Brussels Sprouts & Buttered Leeks, Pigs in Blankets & Traditional Gravy out of the freezer and leave on the side for later (but keep your roast potatoes in the freezer until ready to cook!).
12.45pm	<ul style="list-style-type: none">• Put the defrosted Turkey on a tray, cover loosely with foil, and put it on the middle shelf of the oven to start cooking.
1.00pm	<ul style="list-style-type: none">• Drizzle some oil (approx. 4 tbsp) on to a medium baking tray for your Roast Potatoes and place it on the top shelf to heat up.

1.05pm	<ul style="list-style-type: none">• 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.• Remove all the packaging from the Pigs in Blankets, then put them on a baking tray on the bottom shelf to start cooking.
1.15pm	<ul style="list-style-type: none">• Empty the Carrots and Parsnips on a baking tray, spreading them out as evenly as possible and place next to the turkey on the middle shelf.
1.25pm	<ul style="list-style-type: none">• Separate and turn the Pigs in Blankets, dispersing them in an even layer on the baking tray.• Remove the foil from the Turkey and return it to the middle shelf of the oven.
1.45pm	<ul style="list-style-type: none">• Remove the Turkey from the oven, cover with foil and leave it to rest (we'll use the resting juices later).• Turn the oven up to 200°C fan / 220°C electric / Gas 7• Turn your Parsnips, Carrots and Roast Potatoes so they cook evenly.• Pop the Traditional Gravy into a pan on a medium heat until it starts to simmer. Turn down to a low heat, pour half of the resting juices from the Turkey into the Gravy and keep warm until you're ready to serve.• Decant the Brussels Sprouts & Buttered Leeks into a large saucepan with 2tbsp of water with the lid off. Cook over a low heat, stirring occasionally.
1.55pm	<ul style="list-style-type: none">• 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 the remaining resting juices over the meat to help keep it moist. Heat your dinner plates in the microwave.
2pm	<ul style="list-style-type: none">• Remove everything from the oven or, if you prefer your veg or Pigs in Blankets a little crisper, you can cook them for an extra 10 mins – 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.

