



“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)
- Roast Carrots with Marmalade (1x2ptn)
- Brussels Sprouts with Maple & Garlic (1x2ptn)
- Roast Parsnips with Maple & Thyme (1x2ptn)
- Traditional Gravy (1x400g)



cooks in 1 hr 30 mins

£42.70

# THE DEFROST

(DON'T SKIP THIS BIT!)

**24<sup>th</sup> 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; 1 saucepan; 1 large frying pan; 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.



1.05pm	<ul style="list-style-type: none"><li>Take out the heated baking tray with oil, empty your <b>Roast Potatoes</b> onto it so they're in a single layer and return to the top shelf of the oven.</li><li>Remove all the packaging from the <b>Pigs in Blankets</b>, then put them on a baking tray on the bottom shelf to start cooking.</li></ul>
1.15pm	<ul style="list-style-type: none"><li>Empty the <b>Carrots</b> and <b>Parsnips</b> on a baking tray, spreading them out as evenly as possible and place next to the turkey on the middle shelf.</li></ul>
1.25pm	<ul style="list-style-type: none"><li>Separate and turn the <b>Pigs in Blankets</b>, dispersing them in an even layer on the baking tray.</li><li>Remove the foil from the <b>Turkey</b> and return it to the middle shelf of the oven.</li></ul>
1.45pm	<ul style="list-style-type: none"><li>Remove the <b>Turkey</b> from the oven, cover with foil and leave it to rest (we'll use the resting juices later).</li><li>Turn the oven up to 200°C Fan / 220°C Electric / Gas 7</li><li>Turn your <b>Parsnips</b>, <b>Carrots</b> and <b>Roast Potatoes</b> so they cook evenly.</li><li>Pop the <b>Traditional Gravy</b> 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 <b>Turkey</b> into the <b>Gravy</b> and keep warm until you're ready to serve.</li><li>Decant the <b>Brussels Sprouts</b> into a large frying pan with 2tbsp of water. Cook over a medium heat, stirring occasionally until cooked through and starting to char.</li></ul>
1.55pm	<ul style="list-style-type: none"><li>If you're using <b>COOK Bread Sauce</b>, 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.</li><li>Carve the turkey and spoon the remaining resting juices over the meat to help keep it moist. Heat your dinner plates in the microwave.</li></ul>
2pm	<ul style="list-style-type: none"><li>Remove everything from the oven or, if you prefer your veg or <b>Pigs in Blankets</b> a little crisper, you can cook them for an extra 10 mins – don't worry, everything will stay warm. <b>Enjoy your Christmas Dinner!</b></li></ul>

*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.*

