



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

★ Trustpilot  Ben

— COOK —

# CHRISTMAS DINNER FOR 2

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



cooks in 1 hr 30 mins

£38.30

# 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; 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.

12.30pm	<ul style="list-style-type: none"> <li>• Fire up your oven to 170°C fan / 190°C electric / Gas 5 and preheat.</li> <li>• Take the <b>Carrots, Roast Parsnips, Brussels Sprouts &amp; Buttered Leeks, Pigs in Blankets &amp; Traditional Gravy</b> out of the freezer and leave on the side for later (<b>but keep your roast potatoes in the freezer until ready to cook!</b>).</li> </ul>
12.45pm	<ul style="list-style-type: none"> <li>• Put the defrosted <b>Turkey</b> on a tray, cover loosely with foil, and put it on the middle shelf of the oven to start cooking.</li> </ul>
1.00pm	<ul style="list-style-type: none"> <li>• Drizzle some oil (approx. 2tbsp) onto a medium baking tray for your <b>Roast Potatoes</b> and place it on the top shelf to heat up.</li> </ul>

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 and Roast 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, Carrots and 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 &amp; Buttered Leeks</b> into a large saucepan with 2tbsp of water with the lid off. Cook over a low heat, stirring occasionally.</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.*