| | |
|---|---|
| 1.55pm | • Remove the **Pork & Apricot Stuffing** from the oven, cover in foil and leave to rest.<br>• 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 eye on them!<br>• Add half of the 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.<br>• Carve the turkey and spoon the remaining resting juices over the top to help keep it moist. |
| 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.*

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

Ben ★★★★★ ★Trustpilot





# COOK



# CHRISTMAS DINNER FOR 4



- Turkey with Pork & Cranberry Stuffing (1x4ptn)
- Roast Potatoes (1x4ptn)
- Roast Carrots with Marmalade (1x4ptn)
- Roast Parsnips with Maple & Thyme (1x4ptn)
- Brussels Sprouts with Chestnuts & Cranberries (1x4ptn)
- Traditional Gravy (1x400g)
- Pork, Cranberry and Apricot Stuffing (1x8ptn)
- Pigs in Blankets (1xpack of 8)

ND GF | cooks in 2 hrs 15 mins | £82.50

# THE DEFROST
(DON'T SKIP THIS BIT!)

**23rd December**

48 hours before you plan to cook, take your turkey out of the freezer, remove all the packaging, place in a dish and cover loosely with clingfilm, and place in your fridge to defrost. If your fridge is turned right down, this could affect the defrost time.

# CHRISTMAS DAY

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

**Below are the timings to have lunch ready by 2pm. Total cooking time: 2 hrs 15 mins**

You will need: **4 medium baking trays; 1 large saucepan; 1 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.

| | |
|---|---|
| **11.45am** | • Fire up your oven to 180°C Fan / 200°C Electric / Gas 6 and preheat.<br>• 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 potatoes in the freezer until ready to cook!).**<br>• If you have some of our **Cranberry Sauce**, microwave it as per the instructions then put in the fridge. |
| **12pm** | • Place the defrosted **Turkey for 4** on a medium baking tray, cover loosely with foil and put it on the middle shelf in your preheated oven. |
| **12.55pm** | • Drizzle some oil (approx. 2tbsp) onto a baking tray for your potatoes and pop it on the top shelf to heat. |
| **1pm** | • 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.<br>• Remove all the packaging from the **Pigs in Blankets** and remove the sleeve & film from the **Pork & Apricot Stuffing,** then put them on a baking tray on the bottom shelf to start cooking. |
| **1.10pm** | • Empty the **Carrots** and **Roast Parsnips** on a baking tray, spreading them out as evenly as possible and place next to the turkey on the middle shelf. |
| **1.15pm** | • Remove the foil from the turkey and return it to the middle shelf of the oven. |
| **1.30pm** | • Turn the **Roast Potatoes, Parsnips, Carrots** and **Pigs in Blankets** to ensure they cook evenly.<br>• Turn the oven up to 200°C Fan / 220°C Electric / Gas 7. |
| **1.35pm** | • Decant the **Brussels Sprouts** into a large frying pan with 3tbsp of water. Cook over a medium heat, stirring occasionally until cooked through and starting to char. Or, microwave as per the instructions on the pack. |
| **1.45pm** | • Remove the **Turkey** from the oven, cover with foil and leave it to rest (we'll use the resting juices later).<br>• Turn the **Roast Potatoes** once more to ensure they're crispy all over.<br>• Turn the oven up to 220°C Fan / 240°C Electric / Gas 9.<br>• Decant the **Traditional Gravy** into a large pan with 2tbsp 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.<br>• 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. |

PTO