

1.55pm

- Remove the **Pork & Apricot Stuffing** from the oven, cover in foil and leave to rest.
- 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!
- Turn up the heat on the **Brussels Sprouts & Buttered Leeks** for 5 mins, stirring regularly. 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.
- 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.

“It was soooooo
easy and
stress free”

Caroline ★★★★★★ Trustpilot



— COOK —

CHRISTMAS DINNER FOR 4

- Turkey with Pork & Cranberry Stuffing (1x4ptn)
- Pigs in Blankets (1xpack of 8)
- Roast Potatoes (1x4ptn)
- Carrots with Orange & Thyme (1x4ptn)
- Shredded Brussels Sprouts & Buttered Leeks (1x4ptn)
- Maple & Thyme Roast Parsnips (1x4ptn)
- Traditional Gravy (1x400g)
- Pork & Apricot Stuffing (1x8ptn)



cooks in 2 hrs 15 mins | £77.05

THE DEFROST

(DON'T SKIP THIS BIT!)

23rd December

or

24th December

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 loosely with clingfilm (i.e. 48 hours before you plan to cook). If your fridge is turned right down, this could affect the defrost time.

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: 2 hrs 15 mins

You will need: 4 medium baking trays; 2 large saucepans; 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.

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



11.45am

- Fire up your oven to 180°C fan / 200°C electric / Gas 6 and preheat.
- Take the Carrots, Parsnips, Brussels Sprouts & Buttered Leeks, 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!).
- 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.

12.45pm

- Remove the foil from the turkey and return it to the middle shelf of the oven.

12.55pm

- Drizzle some oil (approx 4 tbsp) on to a medium 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.
- 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 Parsnips on a baking tray, spreading them out as evenly as possible and place next to the turkey on the middle shelf.

1.30pm

- Turn the Roast Potatoes, Parsnips, Carrots and Pigs in Blankets to ensure they cook evenly.
- Turn the oven up to 200°C fan / 220°C electric / Gas 7.

1.40pm

- Decant the Brussels Sprouts & Buttered Leeks into a large saucepan with 3 tbsp of water: Cook over a low heat without a lid, so that you are able to stir occasionally.

1.45pm

- Remove the Turkey from the oven, cover with foil and leave it to rest (we'll use the resting juices later).
- Turn the Roast Potatoes once more to ensure they're crispy all over.
- Turn the oven up to 220°C fan / 240°C electric / Gas 9.
- 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.
- 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.