

1.45pm	<ul style="list-style-type: none"> <li>Remove the <b>Pork &amp; Apricot Stuffing</b> from the oven, cover in foil and leave to rest.</li> <li>Turn the oven up to 200°C fan / 220°C electric / Gas 7</li> <li>Take the <b>Pigs in Blankets</b> out of the oven if they look ready. If not (or you just like them a little crispier) leave them in with the <b>Carrots, Parsnips</b> and <b>Roast Potatoes</b>. But remember to keep an eye on them!</li> <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 half of the resting juices over the top to help keep it moist.</li> </ul>
1.55pm	<ul style="list-style-type: none"> <li>Turn up the heat on the <b>Brussels Sprouts &amp; Buttered Leeks</b> for 5 mins, stirring regularly. Add as much of the remaining resting juices from the <b>Turkey</b> to the <b>Gravy</b> (depending on your preferred consistency) and make sure it's piping hot. Heat your dinner plates in the microwave.</li> </ul>
2pm	<ul style="list-style-type: none"> <li>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. <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.*

“Makes Christmas dinner that little more special.”

Andrea ★★★★★★ Trustipilot



— COOK —

CHRISTMAS  
DINNER  
FOR 8

- Stuffed Crown of Turkey (1x8ptn)
- Pork & Apricot Stuffing (1x8ptn)
- Pigs in Blankets (2xpacks of 8)
- Roast Potatoes (2x4ptn)
- Carrots with Orange & Thyme (2x4ptn)
- Shredded Brussels Sprouts & Buttered Leeks (2x4ptn)
- Maple & Thyme Roast Parsnips (2x4ptn)
- Traditional Gravy (2x400g)



cooks in 3 hrs 20 mins | £132.60

# THE DEFROST

(DON'T SKIP THIS BIT!)

23<sup>rd</sup> 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.

or

24<sup>th</sup> December

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!).

*If cooking one of our Stuffed Thigh of Turkey's, fully defrost as above, place on one side of a large baking tray that the Crown of Turkey will be cooked on, and put in a preheated oven 30 mins before the Crown of Turkey is due to go in (10:25am if using these timings). Continue to follow the same steps as with the Crown.*

## CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm. Total cooking time: 3 hrs 20 mins.

You will need: 3 large baking trays; 1 medium baking tray; 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.



10.40am

- 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 and Pork & Apricot Stuffing out of the freezer and leave on the side for later (but keep your roast potatoes in the freezer until ready to cook!).

10.55am

- Place the defrosted **Crown of Turkey** on a tray, cover loosely with foil and put it on the middle shelf in your preheated oven.

12.40pm

- Remove the foil from the **turkey** and put it back on the middle shelf of the oven.

12.50pm

- Remove all the packaging from the **Pigs in Blankets** and remove the sleeve & film from **Pork & Apricot Stuffing**, then put them on a baking tray on the bottom shelf to start cooking.
- Drizzle some oil (approx. 4tbsp) onto a large baking tray for your potatoes and pop it on the top shelf to heat.

12.55pm

- 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.

1.05pm

- Remove the **Turkey** from the oven, cover with foil and leave to rest (we'll use the resting juices later).
- Separate and turn the **Pigs in Blankets** and pop them back on the bottom shelf of the oven.
- Turn the oven up to 190°C fan / 210°C electric / Gas 6.5.
- Empty the **Carrots** and **Parsnips** on to a large baking tray, spreading them out as evenly as possible, and put on the middle shelf.

1.35pm

- Turn the **Roast Potatoes, Parsnips, Carrots and Pigs in Blankets** to ensure they cook evenly.
- Put the **Traditional Gravy** into a large pan, add 4tbsp 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.
- Decant the **Brussels Sprouts & Buttered Leeks** into a large saucepan with 4tbsp of water. Cook over a low heat without a lid, so that you are able to stir occasionally.

PTO

