

— COOK —



VEGAN DINNER FOR 2



- Butternut Squash, Leek & Beetroot Wellington (1x2ptn)
- Roast Parsnips with Maple & Thyme (1x2ptn)
- Roast Carrots with Marmalade (1x2ptn)
- Roast Potatoes (1x2ptn)
- Brussels Sprouts with Chestnuts & Cranberries (1x2ptn)
- Winter Vegetable Gravy (1x250g)



cooks in 1 hr 30 mins

£34.50

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.

Total cooking time: 1hr 30mins

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



You will need: 1 large baking tray; 1 medium baking tray; 1 frying pan; 1 saucepan
and vegetable or rapeseed oil for the Roast Potatoes.

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	• Preheat your oven to 210°C Electric / 190°C Fan / Gas Mark 6. • Take the Carrots, Parsnips, Brussels Sprouts and Winter Vegetable Gravy out of the freezer and leave on the side for later (but keep your Roast Potatoes in the freezer until ready to cook!).
12.45pm	• Place the Wellington on the large baking tray at the top of the oven.
12.55pm	• Pour 3-4 tablespoons of oil on to the medium baking tray and pop in the oven to preheat for 10 minutes.
1.05pm	• Decant the Roast Potatoes onto the preheated tray with oil and put in the oven. Then place the Parsnips and Carrots onto the same tray as the Wellington put back in the oven and set a timer for 55 minutes. • Don't forget to give your Parsnips, Carrots and Roast Potatoes a turn 2 – 3 times through the cooking time!
1.50pm	• Empty the Brussels Sprouts into a frying pan with a splash of water and fry for 5-8 minutes until the water has evaporated, and the sprouts are cooked through and starting to turn golden. Or, microwave as per the instructions on the pack.
1.55pm	• Empty the Winter Vegetable Gravy into a saucepan and heat gently on the hob until piping hot. Or, if you like, microwave as per the instructions on the pack. • Heat your dinner plates in the microwave.
2pm	• Remove everything from the oven, ensure it is all piping hot. If you prefer your veg a little crispier, you can leave it for an extra 5 to 10 minutes – don't worry, everything will stay warm. • Christmas Dinner is served!

*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.*