

— COOK —

VEGAN DINNER FOR 2

- Roasted Butternut Squash, Leek and Pearl Barley Filo Parcels (1x2ptn)
- Carrots with Orange & Thyme (1x2ptn)
- Maple & Thyme Roast Parsnips (1x2ptn)
- Roast Potatoes (1x2ptn)
- Trio of Greens (1x2ptn)
- Winter Vegetable Gravy (1x200g)



cooks in 1 hr 15 mins

£27.95

CHRISTMAS DAY

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

Total cooking time: 1hr 15mins

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 saucepan;

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.

12.45am	<ul style="list-style-type: none">• Preheat your oven to 170°C fan / 190°C electric / Gas mark 5. Drizzle some oil (approx. 4 tbsp) on to a medium baking tray and pop in the oven to preheat along with the oven.• Remove the bundle from the freezer ready for cooking.
1.00pm	<ul style="list-style-type: none">• Decant the Roast Potatoes on to the preheated tray with the oil and pop in the oven for 10 minutes.• Whilst the potatoes get going, place the Filo Parcels on one side of the large baking tray and then decant the Carrots and Parsnips onto the other side
1.10pm	<ul style="list-style-type: none">• Place the tray with your Filo Parcels, Parsnips and Carrots in to the oven and set a timer for 50 minutes.• Don't forget to give your Parsnips, Carrots and Roast Potatoes a turn 2 – 3 times throughout the cooking time!
1.50pm	<ul style="list-style-type: none">• 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.• The Trio of Greens can be microwaved too, or you can put them in a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot.• Heat your dinner plates in the microwave.
2.00pm	<ul style="list-style-type: none">• 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. <p>Dinner is served!</p>

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.