



— COOK —



**VEGAN  
DINNER  
FOR 2**

- Butternut Squash Nut Roasts (1x2ptn)
- Carrots with Orange & Thyme (1x2ptn)
- Roast Potatoes (1x2ptn)
- Trio of Greens (1x2ptn)
- Winter Vegetable Gravy (1x200g)



cooks in 55 mins

£22.80



# CHRISTMAS DAY



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

Total cooking time: 55 mins.

You will need: 1 small baking tray; 2 medium baking trays; 2 saucepans; vegetable or rapeseed oil for the Roast Potatoes; a little baking parchment for the nut roasts to cook on.

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.

1.05pm	<ul style="list-style-type: none"><li>• Fire up your oven to 190°C fan / 210°C electric / Gas 7 and preheat.</li><li>• Take the <b>Winter Vegetable Gravy</b>, <b>Trio of Greens</b> and <b>Carrots</b> out of the fridge and leave on the side, ready for cooking later (but keep your roast potatoes in the freezer until ready to cook!).</li></ul>
1.10pm	<ul style="list-style-type: none"><li>• Drizzle some oil (approx. 2 tbsp) onto a baking tray for your <b>Roast Potatoes</b> and pop it on the top shelf of the oven to heat.</li></ul>
1.15pm	<ul style="list-style-type: none"><li>• Take out the heated baking tray with oil, empty your <b>Roast Potatoes</b> onto it so they're in a single layer and return to the top shelf of the oven.</li><li>• Empty the <b>Carrots</b> onto a baking tray and place them on the middle shelf of the oven.</li></ul>
1.30pm	<ul style="list-style-type: none"><li>• Place the frozen <b>Butternut Squash Nut Roasts</b> on a little baking parchment on a small baking tray and put it on the bottom shelf of the oven.</li></ul>
1.40pm	<ul style="list-style-type: none"><li>• Turn the <b>Carrots</b> and <b>Roast Potatoes</b> and return to the oven.</li><li>• Empty the <b>Winter Vegetable Gravy</b> into a saucepan and heat gently on the hob until piping hot. Or, if you like, microwave as per the instructions on the pack.</li><li>• The <b>Trio of Greens</b> 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.</li></ul>
2pm	<ul style="list-style-type: none"><li>• Heat your dinner plates in the microwave.</li><li>• 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.</li></ul> <p><b>Christmas Dinner is served!</b></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.*