



“Best (and easiest)
Christmas dinner in years!”

Ben ★★★★★ ★ Trustpilot

— COOK —

VEGGIE DINNER FOR 2

- Portobello Mushroom Wellington (1x2ptn)
- Roast Potatoes (1x2ptn)
- Roast Parsnips with Maple & Thyme (1x2ptn)
- Brussels Sprouts with Maple & Garlic (1x2ptn)
- Winter Vegetable Gravy (1x250g)
- Roast Carrots with Marmalade (1x2ptn)
- Nut Loaf (1x2ptn)



cooks in 1 hr 10 mins

£40.90

CHRISTMAS DAY

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



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

Total cooking time: 1 hr 10 mins.

You will need: 3 medium baking trays; 1 saucepan; 1 frying pan; 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.

12.50pm	<ul style="list-style-type: none">Fire up your oven to 180°C Fan / 200°C Electric / Gas 6 and preheat. Pop a tray into the oven at the same time to preheat for the Wellington and Nut Loaf.
1.00pm	<ul style="list-style-type: none">Take your Gravy, Brussels Sprouts, Roast Parsnips, Roast Potatoes and Carrots out of the freezer and leave on the side, ready for cooking later.Place your frozen Mushroom Wellington on the silicone paper provided and place the Nut Loaf next to it on the preheated baking tray and put it on the top shelf of the oven.Drizzle some oil onto a baking tray for the Roast Potatoes and pop it on the middle shelf of the oven to heat up.
1.10pm	<ul style="list-style-type: none">Empty your Carrots and Parsnips onto a baking tray and put them on to the bottom shelf of the oven.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 middle shelf of the oven.
1.35pm	<ul style="list-style-type: none">Turn the oven up to 190°C Fan / 210°C Electric / Gas 6.Don't forget to give your Parsnips, Carrots and Roast Potatoes a turn 2 – 3 times through the cooking time!

1.50pm	<ul style="list-style-type: none">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	<ul style="list-style-type: none">Empty the 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.
2pm	<ul style="list-style-type: none">Heat your dinner plates in the microwave and remove everything from the oven, ensuring 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!Turn out the Nut Loaf onto a serving dish and use a spoon to place any remaining chutney back on top.To make the Wellington look its best, cut in half so you have two portions – careful, it will be hot – then chop off the two thin pastry ends (which you can now surreptitiously snaffle in the kitchen).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.

“Our first veggie Christmas dinner and it didn't disappoint”

Gill ★★★★★ ★ Trustpilot