



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

★ Trustpilot ★★★★★ Ben

— COOK —

VEGGIE DINNER FOR 2

- Portobello Mushroom Wellington (1x2ptn)
- Roast Potatoes (1x2ptn)
- Carrots with Orange & Thyme (1x2ptn)
- Brussels Sprouts & Buttered Leeks (1x2ptn)
- Roast Parsnips (1x2ptn)
- Winter Vegetable Gravy (1x200g)



cooks in 1 hr 10 mins

£27.75

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.
Total cooking time: 1 hr 10 mins.

You will need: 1 small baking tray; 2 medium baking trays; 2 saucepans; 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 170°C fan / 190°C electric / Gas 5 and preheat. Pop a tray into the oven at the same time to preheat for the wellington.• Take your Winter Vegetable Gravy, Brussels Sprouts & Buttered Leeks, Roast Parsnips and Carrots out of the freezer and leave on the side, ready for cooking later (but keep your roast potatoes in the freezer until ready to cook!).
1.00pm	<ul style="list-style-type: none">• Place your frozen Portobello Mushroom Wellington on the silicone paper provided onto the preheated baking tray and put it on the top shelf of the oven.
1.05pm	<ul style="list-style-type: none">• 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 Roast 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.

1.45pm	<ul style="list-style-type: none">• Turn the oven up to 180°C fan / 200°C electric / Gas 6.• Shelf swap time! Move the Portobello Mushroom Wellington to the bottom shelf, separate and toss the Carrots and Parsnips and move them to the middle shelf, and move the Roast Potatoes to the top shelf.• 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 Brussels Sprouts & Buttered Leeks 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.
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!• 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”

★ Trustpilot ★★★★★ Gill