

# EASTER LUNCH FOR 6



## Bundle Includes:

- **Slow-Roasted Shoulder of Lamb** (1x6ptn)
- **Braised Red Cabbage** (1 x 2ptn & 1 x 4ptn)
- **Dauphinoise Potatoes** (1x6ptn)
- **Trio of Greens** (1 x 2ptn & 1 x 4ptn)

## THE DEFROST (DON'T SKIP THIS BIT!)

Remove the Lamb and sauce from all its packaging (but keeping the film on the sauce pot), place the lamb in a dish, and cover with clingfilm. Defrost both in the fridge for at least 48 hours prior to cooking. Ensure the lamb is fully defrosted before cooking. Keep the box to one side so you can reference the cooking instructions for the sauce.

## EASTER SUNDAY

Below are the timings to have lunch ready by 1pm.  
**Total cooking time: 3 hrs 15 mins**

You will need: 1 large baking tray; 1 medium baking tray; 1 large saucepan; enough foil to cover the Lamb twice (once while cooking, once resting) and the Dauphinoise while resting.

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.

9:30am	<ul style="list-style-type: none"><li>• Preheat oven to 170°C fan / 190°C electric / Gas 5.</li><li>• Take the Dauphinoise Potatoes, Braised Red Cabbage and Trio of Greens out of the freezer and leave on the side for later.</li></ul>
9:45am	<ul style="list-style-type: none"><li>• Place the Lamb on a baking tray on the silicone sheet provided. Cover with foil and cook in the middle of the oven for 2 hours 30 mins.</li></ul>
11:45am	<ul style="list-style-type: none"><li>• Remove the sleeve and film from the Dauphinoise Potatoes, place on a baking tray and place in the oven under the Lamb.</li></ul>
12:15pm	<ul style="list-style-type: none"><li>• Increase the oven temperature to 200°C Fan / 220°C Electric / Gas Mark 7 and remove the foil from the Lamb. Cook for a further 30 minutes.</li><li>• In the meantime, decant both trays of Trio of Greens into a saucepan with a splash of water (about 100ml) and set aside ready to heat later.</li><li>• Decant both of the trays of Red Cabbage into one large microwavable dish, cover with clingfilm, pierce and set aside ready to heat.</li></ul>
12:45pm	<ul style="list-style-type: none"><li>• Remove the Lamb and Dauphinoise Potatoes from the oven. Cover both with foil and leave to rest while the sides cook.</li><li>• Cook your Trio of Greens on the hob over a medium to high heat, without a lid so you are able to stir occasionally. Cook for 7-8 mins until thoroughly heated through and piping hot.</li><li>• Place Braised Red Cabbage in the microwave and cook on full power for 4 minutes. While the Red Cabbage is cooking, give the Trio of Greens another good stir. When the microwave goes off, give the Red Cabbage a good stir, recover and cook on for a further 3 mins.</li></ul>
12:55pm	<ul style="list-style-type: none"><li>• The final stages! While you're carving and plating the Lamb and sides, place the sauce in the microwave and cook as per the instructions so it gets to the table piping hot and ready to serve.</li></ul>
1pm	<ul style="list-style-type: none"><li>• Dinner is served!</li></ul>