



— COOK —

CHRISTMAS

DINNER

FOR 2



VEGAN
DINNER

- Butternut Squash
Nut Roast Stacks (1x2ptn)
- Marmalade Carrots
& Parsnips (1x2ptn)
- Roast Potatoes (1x2ptn)
- Trio of Greens (1x2ptn)
- Winter Vegetable Gravy
(1x200g)



cooks in 55mins | £19.55



CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.
Total cooking time: 55mins.

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 stacks 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">• Fire up your oven to 190°C / 170°C fan / Gas 5 and pre heat.• Take the Winter Vegetable Gravy, Trio of Greens, Marmalade Carrots & Parsnips, and Roast Potatoes out of the freezer and leave on the side, ready for cooking later.
1.20pm	<ul style="list-style-type: none">• Place the frozen Butternut Squash Nut Roast Stacks on a little baking parchment on a small baking tray and put it on the bottom shelf of the oven.• Drizzle some oil onto a roasting tray for your Roast Potatoes and pop it on the top shelf of the oven to heat for a couple of minutes. Once hot, add the Roast Potatoes and return it to the top shelf.
1.40pm	<ul style="list-style-type: none">• Empty the Marmalade Carrots and Parsnips onto a baking tray and place them on the middle shelf of the oven.
1.50pm	<ul style="list-style-type: none">• Separate and toss the carrots and parsnips, turn the potatoes and return to their oven shelves.• 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.
2pm	<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. 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.