

# —COOK—

“Makes cooking Christmas  
Dinner such a joy”

Donna

STRESS-FREE

## CHRISTMAS CHICKEN DINNER FOR 2



### CHICKEN & ALL THE TRIMMINGS

- Stuffed Chicken Cushion for Two (1x2ptn)
- Roast Potatoes (1x2ptn)
- Roasted Carrots with Orange & Thyme (1x2ptn)
- Pigs in Blankets (1xpack of 8)
- Brussels Sprouts & Buttered Leeks (1x2ptn)
- Roast Parsnips with Vicenza Cheese (1x2ptn)
- Turkey Gravy (1x400g)

cooks in 1hr 15 mins | £31.25

# THE DEFROST

(DON'T SKIP THIS BIT!)

24<sup>th</sup> December

When you wake up on Christmas Eve, take your Chicken Cushion out of the freezer. Remove all the packaging, put it on a plate, cover loosely with clingfilm and pop it in the fridge. It will need at least 24 hours to defrost but, if your fridge is turned right down, it may take a little longer.

## CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.  
Total cooking time 1 hour 15 mins.

**You will need:** 4 medium baking trays; 2 saucepans; vegetable or rapeseed oil for the potatoes; enough foil to cover the chicken while it's 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.

12.25pm	<ul style="list-style-type: none"><li>• Fire up your oven to 190°C / 170°C Fan / Gas 5 and pre heat.</li><li>• Take the <b>Chicken Cushion</b> out of the fridge and the <b>Turkey Gravy</b>, <b>Roast Potatoes</b>, <b>Roasted Carrots</b>, <b>Roast Parsnips</b>, <b>Brussel Sprouts &amp; Buttered Leeks</b> and the <b>Pigs in Blankets</b> out of the freezer and leave on the side for later.</li></ul>
12.45pm	Put the defrosted <b>Chicken Cushion</b> on the silicon paper provided and onto a baking tray. Put it on the middle shelf of the oven to start cooking.
1.10pm	Drizzle some oil into a medium roasting tray for your <b>Roast Potatoes</b> and place it on the top shelf to heat up.

1.15pm	<ul style="list-style-type: none"><li>• Take out the heated baking tray, 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>• Put the <b>Pigs in Blankets</b> on a baking tray on to the bottom shelf.</li></ul>
1.25pm	<ul style="list-style-type: none"><li>• Separate and turn the <b>Pigs in Blankets</b>, dispersing them in an even layer on the baking tray.</li><li>• Empty the <b>Roasted Carrots</b> and <b>Roast Parsnips</b> on a baking tray, spreading them out as evenly as possible and place next to the <b>Chicken Cushion</b> on the middle shelf.</li></ul>
1.45pm	<ul style="list-style-type: none"><li>• Remove the <b>Chicken Cushion</b> from the oven, cover with foil and leave it to rest.</li><li>• Turn the oven up to 220°C / 200°C Fan / Gas 7</li><li>• Flip your <b>Parsnips</b>, <b>Carrots</b> and <b>Roast Potatoes</b> so they cook evenly.</li><li>• Pop the <b>Gravy</b> into a pan on a medium heat until it starts to simmer. Turn down to a low heat and keep warm until you're ready to serve.</li><li>• Decant the <b>Brussels Sprouts &amp; Buttered Leeks</b> into a large saucepan with 2tbsps of water with the lid off. Cook over a low heat, stirring occasionally.</li><li>• If you're using the <b>English Sparkling Wine Sauce</b> (which comes with the <b>Chicken Cushion</b>) and/or the <b>COOK Bread Sauce</b>, follow the instructions on the pack and microwave.</li><li>• Remove the string from the <b>Chicken Cushion</b> and carve into thin slices.</li></ul>
2pm	Remove everything from the oven or, if you prefer your veg or Pigs in Blankets a little crisper, you can cook them for a further 10 mins. Ensure everything is piping hot. Enjoy your Christmas Dinner!

*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.*