

— COOK —

STRESS-FREE  
CHRISTMAS  
LUNCH  
FOR 2

- Stuffed Turkey Breast For Two (1x2ptn)
- Pigs in Blankets (1xpack of 8)
- Roast Potatoes (1x2ptn)
- Buttered Roast Carrots (1x2ptn)
- Brussels Sprouts with Sage & Red Onion (1x2ptn)
- Roast Parsnips with Vicenza Cheese (1x2ptn)
- Turkey Gravy (1x400g)

GF

cooks in 90 mins

£35

You will need: 4 x medium roasting trays (you need to fit two side-by-side on an oven shelf); 2 x saucepans; vegetable oil for Roast Potatoes. A full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each dish.

## Christmas Day

12.30pm	Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5
12.50pm	Put your <b>Stuffed Turkey Breast for Two</b> (frozen) onto a baking tray, on the silicone paper provided, and place on the top shelf of the oven.
1.30pm	<ul style="list-style-type: none"><li>• Drizzle some oil into a roasting tin for your potatoes and pop it on the top shelf, next to the turkey, to heat for a few minutes.</li><li>• Empty your <b>Buttered Roast Carrots</b> and <b>Roast Parsnips</b> onto a baking tray and place them onto the middle shelf of the oven.</li><li>• Remove the heated roasting tin from the oven, empty your <b>Roast Potatoes</b> onto it and return it to the top shelf next to the turkey.</li><li>• Place your <b>Pigs in Blankets</b> on a tray and put them on the bottom shelf of the oven.</li><li>• Turn your oven up to 220°C / 240°C / Gas 9.</li></ul>
1.50pm	<ul style="list-style-type: none"><li>• Move your turkey down to the bottom shelf and check its colour. If it is colouring too much, cover with foil and return it to the oven. Move pigs in blankets to the top next to the potatoes.</li><li>• Empty your <b>Turkey Gravy</b> into a saucepan and warm on a medium heat until the gravy starts to simmer. Turn down to a low heat and keep warm until you're ready to serve.</li><li>• Decant your <b>Brussels Sprouts with Sage &amp; Red Onion</b> into a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot (both gravy and Brussels can also be microwaved.)</li><li>• Swap shelves of the potatoes and carrots/parsnips.</li></ul>
2pm	Remove everything from the oven, ensuring everything is piping hot and turkey juices run clear. Leave the turkey to rest whilst you dish up the vegetables and then carve. Pour any juices from your turkey into the gravy.
<b>LET THE CHRISTMAS LUNCH BEGIN!</b> <i>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.</i>	

## A CARBON-NEUTRAL CHRISTMAS LUNCH

When you buy any of our Christmas lunch bundles for 2, 8 or 12 your meal will be carbon neutral from field to fork.