

— COOK —

“10 out of 10.
It was the perfect
Christmas lunch”
Teresa

STRESS-FREE CHRISTMAS LUNCH FOR 8

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.

- Stuffed Crown of Turkey (1x8ptn)
Good Housekeeping Institute Approved 2019
- Buttered Roast Carrots (2x4ptn)
- Pork & Apricot Stuffing (1x8ptn)
- Brussels Sprouts with Sage & Red Onion (2x4ptn)
- Pigs in Blankets (2xpacks of 8)
- Roast Parsnips with Vicenza Cheese (2x4ptn)
- Roast Potatoes (2x4ptn)
- Turkey Gravy (2x400g)



cooks in 3hrs 30 mins | £111

DEFROST YOUR TURKEY (& GRAVY)!

23rd December

Lunchtime: Put your Stuffed Crown of Turkey and Turkey Gravy into the fridge to defrost for 48hrs. If using **COOK Cranberry Sauce** microwave as per instructions and store in the fridge.

or

24th December

Evening: Defrost your Stuffed Crown of Turkey at room temp for 12hrs. Put Turkey Gravy into the fridge to defrost. If using **COOK Cranberry Sauce** microwave as per instructions and store in the fridge.

You will need: 3 x large roasting trays; 1 x medium roasting tray; 2 x large saucepans; vegetable oil for the potatoes; foil to cover the turkey.

A full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each dish.

10.30am	Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.
10.45am	Put your (defrosted) Stuffed Crown of Turkey on a roasting tray in the oven, middle shelf, uncovered.
11.25am	Cover the turkey with foil to prevent it browning too much.
12.45pm	Put the Pigs in Blankets and Pork & Apricot Stuffing together onto a medium roasting tray and into the oven on the bottom shelf.
12.55pm	<ul style="list-style-type: none"> Turkey comes out. Insert a skewer in the centre and check the juice runs clear (give it another 10 mins if not). Reserve juices for gravy. Cover completely with foil to keep warm (it needs to rest before carving). Turn up oven to 190°C / 210°C / Gas 6.



1.05pm



1.30pm

1.40pm



1.55pm

2pm



- Drizzle some oil into a large roasting tin for your potatoes and pop it on the top shelf to heat for a few minutes.
- Empty your **Buttered Roast Carrots** and **Roast Parsnips** onto another deep baking tray, spreading out as thinly as possible, and put in the oven on the middle shelf.
- Separate and turn the Pigs in Blankets and check they aren't browning too much.
- Take out the heated roasting tray, empty your **Roast Potatoes** onto it so they're in a single layer and return to the top shelf of the oven.



Toss the potatoes, parsnips and carrots so they cook evenly.

- Decant the **Brussels Sprouts with Sage & Red Onion** into a large saucepan with a splash of water. Cook over a low heat, stirring occasionally.
- Decant the **Turkey Gravy** and reserved turkey juices into a large pan and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat and keep hot until ready to serve.
- Remove Pigs in Blankets and Stuffing from the oven and keep warm. Turn oven up to 220°C / 240°C / Gas 9 to crisp up the potatoes, carrots and parsnips.
- If using **COOK Bread Sauce** (not gluten free), microwave as per instructions; it can be kept warm in a pan, over a low heat.



LET THE CHRISTMAS LUNCH BEGIN!

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.