



“So tasty! So easy to cook!
Why any couple would do anything
else is beyond me”
James

—COOK—

CHRISTMAS DINNER

FOR 2

TURKEY DINNER

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



cooks in 1hr 35mins | £34.25

THE DEFROST

(DON'T SKIP THIS BIT!)

24th December

Before you go to bed on Christmas Eve, take your Turkey 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 12 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 45 mins.

You will need: 4 medium baking trays; 2 saucepans; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey 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">• Fire up your oven to 190°C / 170°C fan / Gas 5 and pre heat.• Take the turkey out of the fridge and the Turkey Gravy, Roast Potatoes, Roasted Carrots, Roast Parsnips, Brussel Sprouts & Buttered Leeks and the Pigs in Blankets out of the freezer and leave on the side for later.
12.45pm	Put the defrosted Turkey on a tray, cover loosely with foil, and put it on the middle shelf of the oven to start cooking.
1.10pm	Drizzle some oil into a medium roasting tray for your Roast Potatoes and place it on the top shelf to heat up.

1.15pm

- Take out the heated baking tray, empty your **Roast Potatoes** onto it so they're in a single layer and return to the top shelf of the oven.
- Put the **Pigs in Blankets** on a baking tray on to the bottom shelf.

1.25pm

- Separate and turn the **Pigs in Blankets**, dispersing them in an even layer on the baking tray.
- Remove the foil from the Turkey and return it to the middle shelf of the oven.
- Empty the **Roasted Carrots** and **Roast Parsnips** on a baking tray, spreading them out as evenly as possible and place next to the turkey on the middle shelf.

1.45pm

- Remove the Turkey from the oven and use a fork or skewer to pierce the centre of the meat to ensure the juices run clear, with no hint of redness. Cover with foil and leave it to rest (we'll add the resting juices to the gravy later).
- Turn the oven up to 220°C / 200°C fan / Gas 7.
- Flip your Parsnips, Carrots and Potatoes so they cook evenly.
- Pop the **Turkey Gravy** into a pan on a medium heat until it starts to simmer. Turn down to a low heat, pour half of the resting juices from the Turkey into the Gravy and keep warm until you're ready to serve.
- Decant the **Brussels Sprouts & Buttered Leeks** into a large saucepan with 2tbsps of water with the lid off. Cook over a low heat, stirring occasionally.
- If you're using **COOK Bread Sauce**, follow the instructions on the pack and microwave.
- Carve the turkey and spoon the remaining resting juices over the meat to help keep it moist.

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.