

— COOK —



CHRISTMAS DINNER

FOR 8

TURKEY DINNER

- Stuffed Crown of Turkey (1x8ptn)
- Pork & Apricot Stuffing (1x8ptn)
- Pigs in Blankets (2xpacks of 8)
- Roast Potatoes (2x4ptn)
- Turkey Gravy (2x400g)
- Roasted Carrots with Orange & Thyme (2x4ptn)
- Brussels Sprouts & Buttered Leeks (2x4ptn)
- Roast Parsnips with Vicenza Cheese (2x4ptn)



| cooks in 3hrs 10mins | £100.50



THE DEFROST

(DON'T SKIP THIS BIT!)

23rd December

Take your turkey out of the freezer; remove all the packaging, put it on a plate and cover loosely with clingfilm on 23rd December (i.e. 48 hours before you plan to eat). If your fridge is turned right down, this could affect the defrost time.

or

24th December

Alternatively, before you go to bed on Christmas Eve, remove your turkey from all its packaging, put it on a plate and cover loosely with clingfilm and leave it out in the kitchen (out of reach from any pets!).

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.
Total cooking time 3hrs 10mins.

You will need: 3 large baking trays; 1 medium baking tray; 2 large saucepans; vegetable or rapeseed oil for the potatoes; enough foil to cover the turkey twice (once while cooking, once resting) and the Pork & Apricot stuffing and carrots.

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.

10.50am

- Fire up your oven to 190°C / 170°C fan / Gas 5 and pre heat.
- Take the **Roast Potatoes, Roasted Carrots, Roast Parsnips, Brussels Sprouts & Buttered Leeks, Pigs in Blankets, Turkey Gravy and Pork & Apricot Stuffing** out of the freezer and leave on the side for later.
- If you have some of our **Cranberry Sauce**, microwave it as per the instructions then put in the fridge.





11.05am	Place the defrosted Turkey on a tray, cover loosely with foil and put it on the middle shelf in your preheated oven.
12.45pm	Remove the foil from the turkey and put it back on the middle shelf of the oven. Put the Pigs in Blankets and Pork & Apricot Stuffing (just remove the lid) on a baking tray and place on the bottom shelf to start cooking.
1pm	Drizzle some oil onto a large baking tray for your potatoes and pop it on the top shelf to heat.
1.05pm	<ul style="list-style-type: none">• Separate and turn the Pigs in Blankets and pop them back on the bottom shelf of the oven.• 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.
1.15pm	<ul style="list-style-type: none">• 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 210°C / 190°C fan / Gas 6.5.• Empty the Roasted Carrots and Roast Parsnips on to a large baking tray, spreading them out as evenly as possible, and put on the middle shelf
1.35pm	<ul style="list-style-type: none">• Turn the Roast Potatoes, Roast Parsnips, Carrots and Pigs in Blankets to ensure they cook evenly.• Put the Turkey Gravy into a large pan, add 4tbsps of water and cook on a medium heat. When the gravy starts to bubble, reduce to a low heat to keep hot until you're ready to serve.• Decant the Brussels Sprouts & Buttered Leeks into a large saucepan with 4tbsps of water. Cook over a low heat without a lid, so that you are able to stir occasionally.



1.45pm	<ul style="list-style-type: none">• Remove the Pork & Apricot Stuffing from the oven, cover in foil, and leave to rest.• Turn the oven up to 220°C / 200°C fan / Gas 7.• Lift the carrots out from the baking tray, cover with foil and keep warm until you're ready to serve. Spread the Roast Parsnips out a bit and put back in on the middle shelf to cook further.• Take the Pigs in Blankets out of the oven if they look ready. If not (or you just like them a little crispy) leave them in with the Roast Parsnips and Roast Potatoes. But remember to keep an eye on them!• If you're using COOK Bread Sauce, follow the instructions on the pack and microwave. It can then be kept warm in a pan, over a low heat – adding a splash of milk if needed.• Carve the turkey and spoon half of the resting juices over the top to help keep it moist.
1.55pm	Turn up the heat on the Brussels Sprouts & Buttered Leeks for 5 mins, stirring regularly. Add the remaining resting juices from the Turkey to the Gravy and make sure it's piping hot. Heat your dinner plates in the microwave.
2pm	Dinner is served! If you prefer your veg a little crispier, you can leave for an extra 10 minutes – don't worry, everything will stay warm. 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.*

**If you're also cooking the turkey thigh go to
www.cookfood.net/turkey-thigh for instructions**

**“Best Christmas Dinner!!
No prep required.
Timings perfect.”**

Suzy

