

# — COOK —



STRESS-FREE

## CHRISTMAS DINNER FOR 2

### VEGAN DINNER

- Butternut Squash  
Nut Roast Stacks (1x2ptn)
- Marmalade Roasted  
Carrots & Parsnips (1x2ptn)
- Roast Potatoes (1x2ptn)
- Winter Greens (1x2ptn)
- Winter Vegetable Gravy  
(1x200g)

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**V** **DF** | cooks in 60 mins | £19.25

# CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.

Total cooking time: 1 hour.

You will need: 1 small baking tray; 2 medium baking trays; 2 saucepans; vegetable or rapeseed oil for the Roast Potatoes; a little baking parchment for the stacks to cook on.

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.

1pm	<ul style="list-style-type: none"><li>• Fire up your oven to 190°C Electric / 170°C fan / Gas 5 and pre heat.</li><li>• Take the <b>Winter Vegetable Gravy, Winter Greens, Marmalade Roasted Carrots &amp; Parsnips, and Roast Potatoes</b> out of the freezer and leave on the side, ready for cooking later.</li></ul>
1.20pm	<ul style="list-style-type: none"><li>• Place the frozen <b>Butternut Squash Nut Roast Stacks</b> on a little baking parchment on a small baking tray and put them on the bottom shelf of the oven.</li><li>• Drizzle some oil onto a roasting tray for your <b>Roast Potatoes</b> and pop it on the top shelf of the oven to heat for a couple of minutes. Once hot, add the <b>Roast Potatoes</b> and return it to the top shelf.</li></ul>
1.40pm	Empty the <b>Marmalade Roasted Carrots and Roast Parsnips</b> onto a baking tray and place them on the middle shelf of the oven.
1.50pm	<ul style="list-style-type: none"><li>• Separate and toss the <b>Roasted Carrots and Roast Parsnips</b>, turn the <b>Roast Potatoes</b> and return to their oven shelves.</li><li>• Empty the <b>Winter Vegetable Gravy</b> into a saucepan and heat gently on the hob until piping hot. Or, if you like, microwave as per the instructions on the pack.</li><li>• The <b>Winter Greens</b> can be microwaved too, or you can put them in a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot.</li><li>• Heat your dinner plates in the microwave.</li></ul>
2pm	<ul style="list-style-type: none"><li>• Remove everything from the oven, ensure it is all piping hot. If you prefer your veg a little crispier, you can leave it leave for an extra 5 to 10 minutes – don't worry, everything will stay warm.</li><li>• Dinner is served!</li></ul>

*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.*