

— COOK —

“The Mushroom Wellington
was absolutely delicious”
Sally

STRESS-FREE CHRISTMAS DINNER FOR 2



VEGGIE DINNER

- Portobello Mushroom Wellington (1x2ptn)
- Roast Potatoes (1x2ptn)
- Roasted Carrots with Orange & Thyme (1x2ptn)
- Winter Vegetable Gravy (1x200g)
- Brussels Sprouts & Buttered Leeks (1x2ptn)
- Roast Parsnips with Vicenza Cheese (1x2ptn)

V | cooks in 70 mins | £21.75

CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.
Total cooking time: 1 hour 10 mins.

You will need: 1 small baking tray; 2 medium baking trays;
2 saucepans; vegetable or rapeseed oil for the
Roast Potatoes.

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.

12.50pm	<ul style="list-style-type: none">• Fire up your oven to 190°C Electric / 170°C fan / Gas 5 and pre heat.• Take your Winter Vegetable Gravy, Brussels Sprouts & Buttered Leeks, Roast Parsnips, Roasted Carrots, and Roast Potatoes out of the freezer and leave on the side, ready for cooking later.
1.10pm	Place your frozen Portobello Mushroom Wellington on the silicone paper provided on a small baking tray and put it on the top shelf of the oven.
1.30pm	<ul style="list-style-type: none">• Drizzle some oil into a baking tray for the Roast Potatoes and pop it on the middle shelf of the oven to heat up for a few minutes.• Empty your Roasted Carrots and Roast Parsnips onto a baking tray and put them on the bottom shelf of the oven.• Add the Roast Potatoes to the now-heated baking tray and return to the middle shelf of the oven.

1.45pm

- Turn the oven up to 200°C Electric/ 180°C fan / Gas 6
- Shelf swap time! Move the **Portobello Mushroom Wellington** to the bottom shelf, separate and toss the **Roasted Carrots and Roast Parsnips** and move them to the middle shelf, and move the **Roast Potatoes** to the top shelf.
- Empty the **Winter Vegetable Gravy** into a saucepan and heat gently on the hob until piping hot. Or, if you like, microwave as per the instructions on the pack.
- **The Brussels Sprouts & Buttered Leeks** 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.

2pm

- Heat your dinner plates in the microwave and remove everything from the oven, ensuring it is all piping hot. If you prefer your veg a little crispier, you can leave it for an extra 5 to 10 minutes – don't worry, everything will stay warm!
- To make the Wellington look its best, cut in half so you have two portions – careful, it will be hot – then chop off the two thin pastry ends (which you can now surreptitiously snaffle in the kitchen).

*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.*