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|--------|---|
| 1.40pm | <ul style="list-style-type: none"> <li>• Turn the oven up to 220°C Electric / 200°C fan / Gas 7</li> <li>• Take the <b>Pigs in Blankets</b> out of the oven if they look ready. If not (or you just like them a little crispy) leave them in with the <b>Roasted Carrots, Roast Parsnips and Roast Potatoes</b>. But remember to keep an eye on them!</li> <li>• If you're using <b>COOK Bread Sauce</b>, 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.</li> <li>• Carve the <b>Turkey</b>.</li> </ul> |
| 1.55pm | <ul style="list-style-type: none"> <li>• Turn up the heat on the <b>Brussels Sprouts &amp; Buttered Leeks</b> for 5 mins, stirring regularly. Add the resting juices from the <b>Turkey</b> to the <b>Gravy</b> and make sure it's piping hot.</li> <li>• Heat your dinner plates in the microwave.</li> </ul>  |
| 2pm    | <p>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.</p>  |

*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.*

“We had comments such as ‘best Xmas lunch ever’, which from my 75 year-old mother was a massive compliment”

Debra

— COOK —

  STRESS-FREE  

## CHRISTMAS DINNER FOR 12

### TURKEY DINNER

- Celebration Crown of Turkey & Duck (1x12ptn)
- Pork & Apricot Stuffing (2x8ptn)
- Pigs in Blankets (3xpacks of 8)
- Roast Potatoes (3x4ptn)
- Turkey Gravy (3x400g)
- Roasted Carrots with Orange & Thyme (3x4ptn)
- Brussels Sprouts & Buttered Leeks (3x4ptn)
- Roast Parsnips with Vicenza Cheese (3x4ptn)

**GF** | cooks in 4hrs 5 mins | £160.75

# THE DEFROST

(DON'T SKIP THIS BIT!)

22<sup>nd</sup> December

If you have got room in the fridge, take your turkey out of the freezer, remove all the packaging, put it on a plate and cover loosely with clingfilm on 22<sup>nd</sup> December (i.e. 72 hours before you plan to eat). If your fridge is turned right down, this could affect the defrost time.

or

24<sup>th</sup> 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 of any pets!).

## CHRISTMAS DAY

Below are the timings to have lunch ready by 2pm.  
Total cooking time 4 hours 5 mins.

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 Roasted 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.

9.55am	<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>Roast Potatoes, Roasted Carrots, Roast Parsnips, Brussels Sprouts &amp; Buttered Leeks, Pigs in Blankets, Turkey Gravy and Pork &amp; Apricot Stuffing</b> out of the freezer and leave on the side for later.</li> <li>• If you have some of our <b>Cranberry Sauce</b>, microwave it as per the instructions then put in the fridge.</li> </ul>
10.10am	Place the defrosted <b>Turkey</b> on a tray, cover loosely with foil and put it on the middle shelf in your preheated oven.

12.10pm	<ul style="list-style-type: none"> <li>• Remove the foil from the <b>Turkey</b> and put it back on the middle shelf of the oven.</li> <li>• Remove all the packaging from the <b>Pigs in Blankets</b> and remove the lid from the <b>Pork &amp; Apricot Stuffing</b>, then put them on a baking tray on the bottom shelf to start cooking.</li> </ul>
12.40pm	Separate and turn the <b>Pigs in Blankets</b> and pop them back on the bottom shelf of the oven.
12.45pm	Drizzle some oil into a large baking tray for your <b>Roast Potatoes</b> and pop it on the top shelf to heat.
12.50pm	Take out the heated baking tray, empty your <b>Roast Potatoes</b> onto it so they're in a single layer and return to the top shelf of the oven.
1pm	<ul style="list-style-type: none"> <li>• Take the <b>Turkey</b> out of the oven, cover with foil and leave to rest (we'll add the resting juices to the gravy later).</li> <li>• Turn the oven up to 210°C Electric / 190°C fan / Gas 6.5.</li> <li>• Empty the <b>Roast Parsnips</b> onto a large baking tray, spreading them out as evenly as possible, and put on the middle shelf now the <b>Turkey</b> is resting. Make sure there's room for the <b>Roasted Carrots</b> on the same tray, as you will be adding these later.</li> </ul>
1.20pm	Turn the <b>Roast Potatoes, Roast Parsnips and Pigs in Blankets</b> to ensure they cook evenly. Add the <b>Roasted Carrots</b> to the same tray as the <b>Roast Parsnips</b> , spreading them side by side as evenly as possible.
1.35pm	<ul style="list-style-type: none"> <li>• Decant the <b>Brussels Sprouts &amp; Buttered Leeks</b> into a large saucepan with 5tbsps of water. Cook over a low heat without a lid, so you are able to stir them occasionally.</li> <li>• Decant the <b>Turkey Gravy</b> into a large pan with 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.</li> <li>• Remove the <b>Pork &amp; Apricot Stuffing</b> from the oven, cover in foil, and leave to rest.</li> </ul>