

—FORK— COOK —KNIFE—

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VEGGIE CHRISTMAS LUNCH FOR 2

- Portobello Mushroom Wellington (1x2ptn)
- Roast Potatoes (1x2ptn)
- Buttered Roast Carrots (1x2ptn)
- Brussels Sprouts with Sage & Red Onion (1x2ptn)
- Roast Parsnips with Vicenza Cheese (1x2ptn)
- Winter Vegetable Gravy (1x200g)

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| cooks in 70 mins | £21.75

You will need: 1 x small roasting tray; 2 x medium roasting trays;
2 x saucepans; vegetable oil for the Roast Potatoes.
A full oven affects cooking times, so the timings on this card aren't identical to those on the packaging of each dish.

Christmas Day

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| 12.50pm | Preheat the oven to 170°C (fan) / 190°C (electric) / Gas 5. |
| 1.10pm | Place your Portobello Mushroom Wellington (frozen) on a small baking tray with the silicone paper provided, and put it on the top shelf of the oven. |
| 1.30pm | <ul style="list-style-type: none">• Drizzle some oil into a roasting tray for your potatoes and pop it on the middle shelf of the oven to heat for a few minutes.• Empty your Buttered Roast Carrots and Roast Parsnips onto a roasting tray and place them onto the bottom shelf of the oven.• Remove the heated roasting tin from the oven, empty your Roast Potatoes onto it, and return it to the middle shelf. |
| 1.45pm | <ul style="list-style-type: none">• Separate and toss all of the veg. Move the potatoes to the bottom shelf and the carrots and parsnips to the middle shelf.• Empty your Winter Vegetable Gravy into a saucepan and heat gently on the hob until piping hot. Alternatively, place in the microwave and cook for 2 minutes > stir > 2 minutes.• Decant your Brussels Sprouts with Sage & Red Onion into a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot. (These can also be microwaved). |
| 2pm | <ul style="list-style-type: none">• Remove everything from the oven, ensure everything is piping hot. If you prefer your veg a little crispier, leave for an extra 10 minutes. 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 eat in the kitchen). |

LET THE CHRISTMAS LUNCH BEGIN!

*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.*

A CARBON-NEUTRAL CHRISTMAS LUNCH

When you buy any of our Christmas lunch bundles for 2, 8 or 12 your meal will be carbon neutral from field to fork.