

# STRESS-FREE LUNCH FOR 12 TIMINGS

Time	Instructions: <i>(this is only a guide, see packaging for more detailed info)</i>
<b>DEC 23RD</b> 10:00am	<input type="checkbox"/> Take your turkey out of the freezer, remove from the box, put on a plate/tray, cover and defrost in the fridge for 48hrs. <input type="checkbox"/> Defrost your Slow-Cooked Gravy and in the fridge overnight.
<b>CHRISTMAS DAY</b> 10.45am	<input type="checkbox"/> Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.
11.00am	<input type="checkbox"/> Put your <b>Celebration Crown of Turkey and Duck</b> on a roasting tray in the oven, middle shelf, covered.
12.45pm	<input type="checkbox"/> Remove the foil from the turkey to let it brown.
12.50pm	<input type="checkbox"/> Turn up oven to 190°C (fan) / 210°C (electric) / Gas 6. <input type="checkbox"/> Drizzle some oil into a large roasting tin for your potatoes and pop it on the top shelf to heat for a few minutes. <input type="checkbox"/> Empty your <b>Honey-Glazed Carrots with Thyme</b> and <b>Parmesan Parsnips</b> onto deep baking trays, spreading out as thinly as possible and put in the oven on the middle shelf. <input type="checkbox"/> Take out the heated roasting tin, carefully transfer your <b>Roast Potatoes</b> and return to the top shelf of the oven.
1.15pm	<input type="checkbox"/> Turkey comes out. Insert a skewer in the centre and check the juices run clear (give it another 15 mins if not). Cover completely with foil to keep warm (it needs to rest before carving).

Time	Instructions: <i>(this is only a guide, see packaging for more detailed info)</i>
1.20pm	<input type="checkbox"/> Get <b>Pigs in Blankets</b> from freezer and leave out for 10 mins.
1.30pm	<input type="checkbox"/> Put pigs in blankets onto a roasting tray and into the oven on the bottom shelf, along with the <b>COOK Stuffing</b> .
1.45pm	<input type="checkbox"/> Toss the potatoes, parsnips and carrots so they cook evenly. <input type="checkbox"/> Break up the <b>Brussels Sprouts with Chestnuts and Cranberries</b> and decant into a large saucepan with a splash of water, cook over low heat stirring occasionally. <input type="checkbox"/> Decant <b>Slow-Cooked Gravy</b> sachets into a large pan and cook on a medium heat (reduce to a simmer when it starts to bubble). <input type="checkbox"/> Turn the pigs in blankets and check they aren't browning too much.
1.55pm	<input type="checkbox"/> Turn oven up to 220°C (fan) / 240°C (electric) / Gas 9 to crisp up the vegetables. <input type="checkbox"/> Increase temperature of the sprouts for 5mins, stirring regularly.
2.00pm	<input type="checkbox"/> Remove potatoes, parsnips, carrots, stuffing and pigs in blankets from the oven (ensure everything is piping hot), carve the turkey and serve.

**LET CHRISTMAS LUNCH BEGIN!**