

# STRESS-FREE LUNCH FOR 2 TIMINGS

(this is only a guide, see packaging for more detailed info)

Time	Instructions
12.30pm	<input type="checkbox"/> Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5
12.50pm	<input type="checkbox"/> Put your <b>Stuffed Turkey Breast for Two</b> (frozen) onto a baking tray, on the silicone paper provided, and place on the top shelf of the oven.
1.20pm	<input type="checkbox"/> Take your <b>Pigs in Blankets</b> out of the freezer; transfer them onto a baking tray and leave them out on the side for 10 mins.
1.30pm	<input type="checkbox"/> Drizzle some oil into a 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 a baking tray and place them onto the middle shelf of the oven. <input type="checkbox"/> Remove the heated roasting tin from the oven, empty your <b>Roast Potatoes</b> onto it and return it to the top shelf next to the turkey. <input type="checkbox"/> Turn your oven up to 220°C (fan) / 240°C (electric) / Gas 9. <input type="checkbox"/> Put your pigs in blankets onto the bottom shelf.

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Time	Instructions
1.50pm	<input type="checkbox"/> Move your turkey down to the bottom shelf and check its colour. If it is colouring too much, cover with foil and return it to the oven. Move pigs in blankets to the top next to the potatoes. <input type="checkbox"/> Empty your <b>Slow-Cooked Gravy</b> into a saucepan and heat gently on the hob until piping hot. Decant your <b>Brussels Sprouts with Chestnuts &amp; Cranberries</b> into a saucepan with a splash of water and cook over a low heat, stirring occasionally until piping hot (both gravy and brussels can also be microwaved). <input type="checkbox"/> Swap shelves of the potatoes and carrots/parsnips.
2.00pm	<input type="checkbox"/> Remove everything from the oven, ensure everything is piping hot!

## LET CHRISTMAS LUNCH BEGIN!