

STRESS-FREE LUNCH FOR 8 TIMINGS

Time	Instructions: <i>(this is only a guide, see packaging for more detailed info)</i>
DEC 23RD 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 in the fridge overnight.
CHRISTMAS DAY 10.45am	<input type="checkbox"/> Put the oven on: 170°C (fan) / 190°C (electric) / Gas 5.
11.00am	<input type="checkbox"/> Put your Stuffed Crown of Turkey on a roasting tray in the oven, middle shelf, uncovered.
11.40am	<input type="checkbox"/> Cover the turkey with foil to prevent it browning too much.
12.50pm	<input type="checkbox"/> Get Pigs in Blankets from freezer and leave out for 10 mins.
1.00pm	<input type="checkbox"/> Put pigs in blankets onto a roasting tray and into the oven on the bottom shelf, alongside the COOK Stuffing .
1.10pm	<input type="checkbox"/> Turkey comes out. Insert a skewer in the centre and check the juices run clear (give it another 10 mins if not). Cover completely with foil to keep warm (it needs to rest before carving). <input type="checkbox"/> Turn up oven to 190°C (fan) / 210°C (electric) / Gas 6.
1.20pm <i>(continued over page)</i>	<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 Honey-Glazed Carrots with Thyme and Parmesan Parsnips onto another deep baking tray, spreading out as thinly as possible and put in the oven on the middle shelf.

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1.20pm	<input type="checkbox"/> Turn the pigs in blankets and check they aren't browning too much. <input type="checkbox"/> Take out the heated roasting tin, empty your Roast Potatoes onto it so they're in a single layer and return to the top shelf of the oven.
1.45pm	<input type="checkbox"/> Decant your Brussels Sprouts with Chestnuts and Cranberries into a large saucepan with a splash of water; cook over low heat stirring occasionally. <input type="checkbox"/> Give the potatoes, parsnips and carrots a toss so they cook evenly. <input type="checkbox"/> Decant Slow-Cooked Gravy sachets into a large pan and cook on a medium heat (reduce to a simmer when it starts to bubble).
1.55pm	<input type="checkbox"/> Remove everything except the potatoes, parsnips and carrots from the oven and keep warm. Turn oven up to 220°C (fan) / 240°C (electric) / Gas 9 to crisp up the potatoes. <input type="checkbox"/> Increase temperature of the sprouts for 5mins, stirring regularly.
2.00pm	<input type="checkbox"/> Remove potatoes, parsnips and carrots from the oven, carve the turkey and serve. Ensure everything is piping hot!

LET CHRISTMAS LUNCH BEGIN!