

— COOK —

Little Christmas  
Lunch For Two

£30

★ TIMINGS ★

For a step-by-step guide to cooking Christmas lunch for two P.T.O

WHAT'S INCLUDED

Stuffed Turkey Breast For Two; Posh Pigs In Blankets; Goose Fat Roast Potatoes;  
Honey-Glazed Carrots with Thyme; Parmesan Parsnips; Brussels Sprouts  
with Chestnuts, Sage & Red Onion; Slow-Cooked Gravy

# Stress-Free Plan

Time	Instructions
12.30pm	- Put the oven on: 170C (fan) / 190C (electric) / Gas 5
12.50pm	- Put your turkey (frozen) onto a baking tray, on the silicone paper provided, and place on the top shelf of the oven.
13.30pm	<ul style="list-style-type: none"><li>- Empty your Goose Fat Roast Potatoes onto baking tray. Empty your Honey-Glazed Carrots with Thyme and Parmesan Parsnips onto another.</li><li>- Put the potatoes onto the top shelf next to the turkey and the carrots/parsnips onto the middle.</li><li>- Take your pigs in blankets out of the freezer.</li><li>- Turn your oven up to 220C (fan) / 240C (electric) / Gas 9.</li></ul>
13.40pm	- Put your pigs in blankets onto the top shelf. Move your turkey down to the middle shelf and check its colour. If it is colouring too much, cover with foil and return it to the oven (middle shelf).
13.50pm	<ul style="list-style-type: none"><li>- Empty the gravy into a saucepan and heat gently on the hob until piping hot. Decant Brussels Sprouts into a saucepan with a splash of water and cook over a low heat, stirring occasionally (both gravy and brussels can also be microwaved).</li><li>- Swap shelves of the potatoes and carrots/parsnips.</li></ul>
14.00pm	- Remove everything from the oven (make sure it is all piping hot).

Let Christmas Lunch begin...

This is a timings guide, please see packaging for detailed cooking instructions.