



Your Chance to Join Chef Paul & Sam's Brigade

Roast Chicken Dinner Instructions

Put your Chef-ready Meal™ in the fridge as soon as it arrives home

*Take everything out to bring it back to room temperature
at least an hour before you reheat*

- o Pre-heat your oven to **180C**
- o First put the chicken breast crown in a roasting tray in the centre of the oven and cook for 25 minutes
- o Then remove the tray and put in the leg, skin side down and the stuffing. At the same time put your roasties in a roasting tray. Then put everything back in the oven for 15 minutes
- o While the meat & tatties warm up, warm the gravy on a low heat on the hob - bringing it slowly to a simmer (or 2mins 30secs in a microwave)
- o Pop the veg in the microwave for **2 minutes on full power** (or steam in a veg steamer for 4-5mins)
- o Take the chicken out & rest (at least 4 minutes)
- o Put the Yorkshire Pudding in with the potatoes for the last **2 minutes**
- o Plate up your dinner and pour over lashings of gravy

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

***Allergens** - Contains celery, gluten, egg, milk, mustard, sulphites*

The hygienic containers are made from corn starch and are biodegradable. They will clean (even in the dishwasher) and can be reused many times

What You Have Got

ELEMENT	NUMBER OF PORTIONS	Present?
Boned 12-hour brined chicken crown with sage butter		
Confit chicken leg		
12-hour gravy		
Yorkshire pudding		
Lincolnshire roasties		
Buttered veg		
Sticky toffee pudding		
Lemon Posset		

EXTRAS & SIDES	NUMBER	Present

Sometimes multiple portions of the same element are combined into single containers. This is to cut down on our use of plastic packaging and wastage.

For example, if you have ordered 1 roast beef and 1 roast lamb; the potatoes, veg and carrot & swede mash may be in the same container.