



Your Chance to Join Chef Paul & Sam's Brigade

Roast Belly Pork 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 Your **pork is already cooked** sous vide (slowly in a water bath) so all you need to do is crisp it and warm through
- o Heat a small amount of oil in a very hot frying pan - make sure it is ripping hot. Then place the pork skin side down for around 1min 30secs-2mins to create your crackling
- o Then put the pork (skin up) & the roast potatoes on a roasting tray in the hot oven for **10-15 minutes**
- o While the meat & tatties warm up, warm the rest of your 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 pork out of the oven to rest (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?
Slow cooked pork belly		
12-hour gravy		
Yorkshire pudding		
Lincolnshire roasties		
Buttered veg		

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.