



Your Chance to Join Chef Paul & Sam's Brigade

How to Refresh & Recreate the Steak & Kidney Pudding

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 This dish is an absolute doddle. It should take no longer than **15 minutes** to complete.
- o **If you have chosen chips**, preheat the oven to 180C and pop them in the oven on the top shelf. These will take 15-20 mins.
- o Fill your vegetable steamer base with water and bring to the boil.
- o Place your Steak & Kidney Pudding in the top basket of your steamer and place the lid on.
- o With **5 minutes** to go you can heat your gravy and mash (**if you chose mash**)
- o To heat on the hob, place the mash into a saucepan and put on a **low heat**, stirring frequently to prevent the bottom from sticking.
- o Do exactly the same with the gravy - bringing it very slowly to the boil, then reduce the heat and simmer it gently.
- o **In a microwave**, the mash will take approximately 2 minutes 30 seconds and the gravy 2 minutes - check at 30 second intervals as timings vary according to microwave power.

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 - Celery, gluten, egg, milk, 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?
Steak & kidney pudding		
12-hour gravy		
Chef Paul's champ mash		
Triple Cooked Chips		

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.