



## Your Chance to Join Chef Paul & Sam's Brigade

### Sam's Famous Mushroom Wellington 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 **dinner is already cooked** so all you need to do is heat everything and crisp up the pastry & tatties
- o Put the Mushroom Wellington & roast potatoes on a roasting tray in the hot oven for **10-15 minutes**
- o While the welly & tatties warm up, warm 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 Put the Yorkshire Pudding in with the welly & 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?
Sam's Wild Mushroom Wellington		
12-hour vegetarian 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.