



Your Chance to Join Chef Paul & Sam's Brigade

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

Devilled Pork Cheeks Instructions

- This dish should take less than 10 minutes to reheat.
- Put the black peas into a saucepan over low-medium heat for 5 minutes (or until they begin to steam and slightly bubble)
- Meanwhile, cut the vacuum packed pork cheeks open carefully with some scissors and empty with their sauce into another saucepan over low-medium heat. Warm for 5 minutes until the meat is warmed through
- Serve your black peas and pork cheeks on a plate and add the parsnip crisps garnish on top

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 - Mustard, celery, egg, 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.