



Your Chance to Join Chef Paul & Sam's Brigade

Instructions / How to Refresh the Mushroom Wellington

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 Place the Wellington & the potatoes on a hot roasting tray
- o Place in the hot oven for **10-15 minutes** (depending on your oven) to reheat the mushrooms and crisp up the potatoes
- o You will know the potatoes are ready when they look like you prefer them
- o While you are doing this warm the gravy on a low heat on the stove to refresh - bringing it very slowly to the boil, then reduce the heat and simmer it gently
- o Refresh the veg in a microwave in the tub we send them in (full power, **two minutes**) OR in a pan of boiling water for one minute (allowing them to drain and steam dry in a colander - add the butter before you serve)
- o Take the Wellington from the oven - and pop the Yorkshire in - just while you plate up. Alternatively, you can microwave the Yorkshire pud on full power for **two minutes**, allowing it to rest for a minute before you serve
- o Arrange the potatoes, carrot and swede and veg however you like them on warmed plates
- o Top it off with the Wellington, Yorkshire and reheated gravy
- o Microwave your pudding for **2 minutes** on full power (or pop it in the oven in a heat-proof dish for 10-15 minutes)

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.