



Your Chance to Join Chef Paul & Sam's Brigade

Instructions / How to Refresh the Roast Beef

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 Season the beef well with salt and pepper
- o Then seal it all round in a hot frying pan with a touch of vegetable oil to fry, sear and brown the outside
- o Place the sealed beef & the roast potatoes on a roasting tray
- o Place it in the hot oven for **10-15 minutes** (depending on your oven) to reheat the beef and crisp up the potatoes - add 10 minutes if you want well done
- 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 beef from the oven - and pop the Yorkshire in - just while you carve and plate up the beef. Alternatively, you can microwave the Yorkshire pud on full power for two minutes, allowing it to rest for a minute before you serve
- o Add more seasoning to the meat while it rests before you carve
- o Arrange the potatoes, carrot and swede and veg however you like them on warmed plates
- o Top it off with the beef, Yorkshire pud and the reheated gravy
- o Microwave your pudding for **two 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
28-day Dry Aged Beef Rump		
12-hour 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.