



Your Chance to Join Chef Paul & Sam's Brigade

How to Refresh & Recreate the Roast Chicken Dinner

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 should take no longer than **40 minutes** to complete
- o Pre-heat your oven to **180 degrees** - warming your baking tray
- o Add the chicken breast crown first for 25 minutes
- o With 15 minutes to go add the roast potatoes to the tray... and the confit legs, skin side down (they have already been slow-cooked in duck fat for four hours)
- 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 the last few minutes 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 The stuffing needs 5-10 minutes in the same oven
- o Take the breast crown from the oven - and pop the Yorkshire in. OR you can microwave the Yorkshire pud on full power for two minutes, allowing it to rest for a minute before you serve
- o The breast is ready when the juice runs clear. You should check again when you slice the breast crown - if any pink or undercooked meat remains, pop it back in the oven
- o You can finish crisping the legs, skin side up, under the grill if necessary OR use a chef's blow torch if you have one
- o Microwave the cranberry sauce for 1-2 minutes on high
- o Serve with a really nice glass of white Burgundy or pinot noir from Sam's
- 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 - 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?
Boned 12-hour brined chicken crown with sage butter		
Confit chicken leg		
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.