



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

**How to Refresh & Recreate the Slow-Cooked Lamb Shoulder Roast 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 Pre-heat your oven to **180C**
- o Put the roast potatoes on a roasting tray and place it in the centre of a hot oven for **10-15 minutes** (depending on your oven) to crisp up the potatoes – add an extra 10 minutes if you want them well done. You will know the potatoes are ready when they look like you prefer them
- o At the same time put the lamb in a small ovenproof dish along with the gravy. You want the lamb to be about 2cm deep in gravy.
- o Every **5 minutes** open the oven and use a spoon to spoon the gravy over the lamb. It will start to thicken and become sticky and unctuous. This is called “nappe”.
- o Refresh the veg in a microwave in the tub we send them in (full power, **2 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 lamb from the oven and let it rest for a few minutes – and pop the Yorkshire pudding 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 & swede and veg however you like them on warmed plates
- o Top it off with the nappe lamb, Yorkshire pud and spoon over the rest of your 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?
Boned shoulder of lamb		
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.