

# IRIS

## *Christmas day*

### INSTRUCTIONS

Please keep your box chilled once you have received it. Please use the below instructions as a guide only. Each oven will cook at different speeds so keep a close eye on your food.

If it looks done and it is piping hot it will most likely be ready.

#### PRE HEAT OVEN

Pre heat the oven to 180oc

#### STARTERS

Place the soup in a sauce pan to gently heat through. The bread roll can be placed in the oven for a few minutes to warm up. . Place the scotch egg in a pre heated oven and warm for 5 minutes or until hot

#### MAINS

##### STEP 1

Place the following in the oven and set a 20 minute timer (root veg, Roasties & cauli cheese). Place the gravy in a sauce pan and put on a gentle heat to warm through (we have made the gravy thick so feel free to add water to make it to your desired consistency)

##### STEP 2

After 7 minutes add the meat tray (Turkey, stuffing & pig in blanket)

##### STEP 3

Pierce the lids on the veg pots and microwave together for 4 minutes or until piping hot. Leave the lids on whilst you microwave multiple numbers.

##### STEP 4

when there is 5 minutes left on the timer add the yorkshire puddings to the oven on a baking tray to heat through.

#### DESSERTS

Loosen the lid on the sauce pots and gently warm in the microwave until hot (be careful not to overboil) Pour over your dessert once hot.