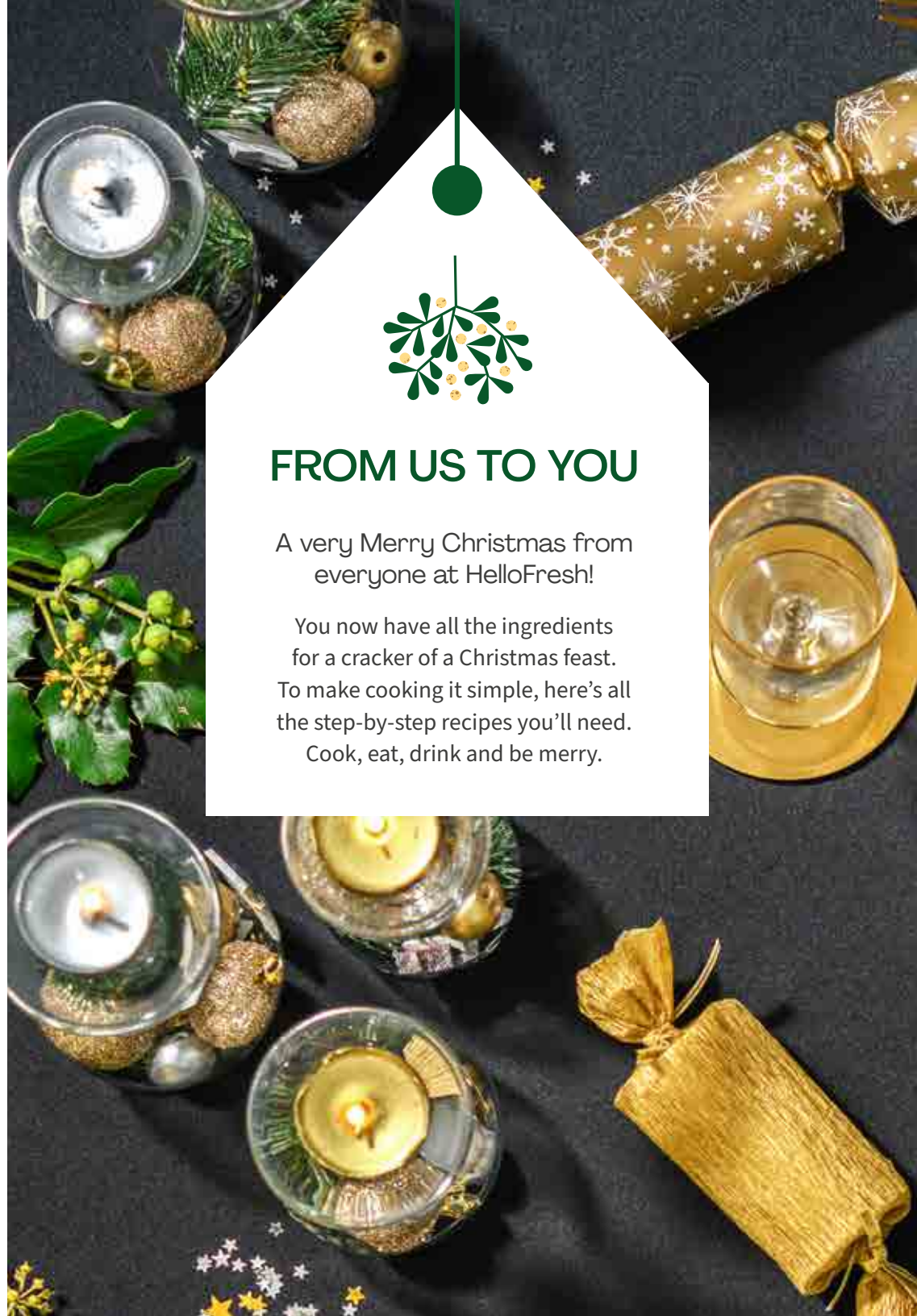




**HELLO FRESH** YOUR TRADITIONAL CHRISTMAS FEAST

4P Beef With Dessert





## FROM US TO YOU

A very Merry Christmas from everyone at HelloFresh!

You now have all the ingredients for a cracker of a Christmas feast. To make cooking it simple, here's all the step-by-step recipes you'll need. Cook, eat, drink and be merry.



# Creating the Perfect Traditional Christmas Feast with All The Trimmings



**CHRISTMAS** 4 People • The Night Before: Approx 3 Hours • The Morning of: Approx 2 Hours 30 Minutes



# HOW TO USE THIS RECIPE BOOKLET

In this booklet you'll find an **ingredients checklist**, **step-by-step recipes** for each dish and a **timing plan**.

To make cooking dinner as stress-free as possible, we recommend that you:

- 1 Tick everything off the ingredients list (see back of booklet) and get the pantry items together in advance.
- 2 Tear off the timing plan at the back of this booklet. We've left space so you can add notes.
- 3 Check you have all the utensils you need and enough space in your fridge.



## HINTS AND TIPS

Our chef Sam has put together some top tips that will help you throughout the day:

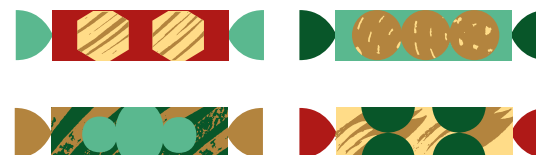
- Have a bowl next to the chopping board to put all your food scraps in.
- Place a damp cloth under your chopping board to stop it from slipping.
- Don't worry if some dishes are ready before others – you can just keep them warm by putting foil or a cloth over them and, if you need to, warm them back up at the end.

## OVEN TEMPERATURE GUIDE

We've created our Christmas recipes using a fan oven, but if you are using a conventional electric or gas oven, please see below for conversions.

There are 1 temperature you'll need across the whole meal:

Fan	Conventional	Gas
200°C	220°C	7



# THINGS TO PREP THE NIGHT BEFORE

Getting a few jobs out of the way the night before will make life easier.

Have a read through the timeline at the back and make a plan for Christmas morning.

Just a note: our fruit and veg need a little wash before you use them!

## MAKE SURE YOU HAVE:

- 2x Chopping boards
- Vegetable peeler
- 3x Large saucepans (2x Lids)
- Sieve
- Large frying pan
- Ovenproof dish
- Coarse grater
- 2x Large mixing bowls
- 2x Plates
- Cling film
- Measuring jug
- Small bowl

## DON'T FORGET THE DESSERT

The dessert should be prepped the night before and kept in the fridge. Please refer to the dessert recipe card.



## Make the Festive Gravy

### 1 Fry the Garlic

Ingredients: Garlic.

Boil a full kettle. Peel and grate the **garlic** (or use a garlic press). Heat the **oil** (see ingredients for amount) in a large saucepan on medium-high heat. Once hot, add the **garlic** and stir-fry for **1 min**.

### 2 Simmer and Stir

Ingredients: Flour, Water, Red Wine Jus Paste, Beef Stock Paste.

Add the **flour** (see ingredients for amount - you need some of the flour for the potatoes) and stir until it's all well coated. Cook for **30 secs**, then slowly pour in the **boiling water** (see pantry for amount). Stir continuously to avoid any lumps. Stir in the **red wine jus paste** and **beef stock paste** until dissolved. Bring back to the boil, then reduce the heat to medium. Simmer gently for **25-30 mins**, or until reduced and nicely thickened, stirring occasionally. **TIP:** Add a splash of water or simmer for longer to get the gravy to your liking.

### 3 Finish the Gravy

Once thick and glossy, drain your **gravy** through a sieve into a large mixing bowl. Allow the **gravy** to cool, then cover and refrigerate until tomorrow.



## Make the Gratin

### 1 Brussels Prep

Ingredients: Brussels Sprouts.

Preheat your oven to **200°C** (fan). Trim the **Brussels sprouts** and halve through the root. Halve again into quarters.

### 2 Bring on the Bacon

Ingredients: Bacon Lardons, Brussels Sprouts.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **bacon lardons** and fry until golden, **4-5 mins**. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly. Reduce the heat, then add the **Brussels sprouts**. Add a pinch of **salt** and cook, stirring occasionally, until the **sprouts** are tender, **4-5 mins**.



### 3 Make the Topping

Ingredients: Grated Hard Italian Style Cheese, Panko Breadcrumbs, Olive Oil.

In the meantime, combine the **grated hard Italian style cheese** and **breadcrumbs** in a small bowl and season with **salt** and **pepper**. Add the **olive oil for the crumb** (see pantry for amount) and mix well until combined.

### 4 Cook the Gratin

Ingredients: Creme Fraiche, Chicken Stock Paste, Water.

When the **sprouts** have softened, add the **creme fraiche**, **chicken stock paste** and **water for the sauce** (see pantry for amount) to the pan and mix well. Bring to the boil, then transfer the **creamy sprouts** to an ovenproof dish and sprinkle over the **cheesy breadcrumbs**. Pop on the top shelf of the oven and bake until golden, **10-15 mins**. Remove from the oven and set aside to cool. Once cooled, cover and pop your **gratin** into the fridge ready to be reheated on the big day.



## Make the Red Cabbage

### 1 Prep the Cabbage

Ingredients: Red Cabbage, Apple.

In the meantime, quarter the **red cabbage**, then remove and discard the tough white core. Slice as finely as you can. Peel, quarter, core and grate the **apple**.

### 2 Cook the Cabbage

Ingredients: Cabbage, Apple, Red Wine Vinegar, Apple Juice.

Pop a large saucepan on medium-high heat and add the **cabbage, apple, red wine vinegar** and **apple juice** (see ingredients for amount). Season with **salt** and **pepper**.

Stir together and bring to the boil, then reduce to medium-low heat. Cover with a lid (or foil) and leave to gently simmer until the **cabbage** has completely softened, **45-50 mins**. Stir every now and then to make sure it doesn't catch.

Once softened, remove the lid and increase the heat to medium-high. Simmer until the **cabbage** is glossy and the **liquid** has evaporated, **5-10 mins**.

Allow to cool, then cover and pop into the fridge, ready to be reheated tomorrow.



## Root Veg Prep

### 1 Potatoes

Ingredients: Potatoes.

Peel the **potatoes** and chop them into 4cm chunks. Pop them in a saucepan of **water**, ensuring they're completely submerged, and cover with a lid. Leave overnight at room temperature.

### 2 Roots

Ingredients: Carrots, Parsnips.

Trim the **carrots** and **parsnips** (no need to peel). Quarter lengthways, then cut into finger-length batons. Pop into a large mixing bowl, then cover and refrigerate.



## Piggy Prep

### 1 Wrap The Pigs

Ingredients: Bacon, Cocktail Sausages.

Lay a **bacon rasher** on a chopping board. Place a **cocktail sausage** on top and roll it up. Repeat with the other **sausages** and **rashers**. Place them onto a plate, cover with cling film and pop into your fridge - you'll cook them with the **beef** tomorrow. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

## Prep the Stuffing

### 2 Stuffing

Ingredients: Stuffing.

Roll the **stuffing** into 2 balls per person. Place them onto a plate, cover with cling film and pop into your fridge - you'll cook them with the **beef** tomorrow. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



## YOU'RE DONE FOR THE DAY!

*Time for bed – we're sure you'll sleep well knowing that a good part of the prep for your Christmas feast is out of the way already. Remember to leave some snacks out for Father Christmas and his reindeer - they're in for a long night!*

# IN THE MORNING

Merry Christmas! Hopefully everyone managed to get some sleep despite the excitement. Remember to take all the ingredients out of the fridge before you start cooking to bring them up to room temperature. You'll need to start your preparation about **2 hours, 30 minutes** before you want to eat - don't worry, there'll be time for some breaks in between. Remember to refer to our timing plan to keep things on schedule.

**Happy Cooking!**

## MAKE SURE YOU HAVE:

- Chopping board
- 4x Large baking trays
- Foil
- Colander
- Saucepan (with a lid)
- 2x Small bowls



## Prep the Beef

### 1 Start the Prep

Ingredients: Rosemary.

Preheat your oven to **200°C** (fan). Get your **beef** and **butter** out of the fridge to allow them to come up to room temperature. Pick the **rosemary leaves** (for both the beef and potatoes) from their stalks and finely chop (discard the stalks).

### 2 Time for a Massage

Ingredients: Beef, Dijon Mustard, Rosemary.

Pop the **beef** onto a large deep-sided baking tray. Spread over the **Dijon mustard** and massage evenly over the **beef**. Sprinkle over **half** the **rosemary** - you'll be using the remaining **rosemary** for the **potatoes**. Drizzle the **beef** with **oil** and season generously with **salt** and **pepper**. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*

### 3 Make the Herb Butter

Ingredients: Parsley, Butter.

Roughly chop the **parsley** (stalks and all). Once the **butter** has softened slightly, pop into a small bowl and add the **parsley**. Use a fork to mash the **parsley** into the **butter**. Season with **salt** and **pepper**, then keep to one side.



## Carrot and Parsnip Time

### 1 Season the Veg

Ingredients: Thyme, Honey, Carrots, Parsnips.

Pick the **thyme leaves** from their stalks (see ingredients for amount, discard the stalks). Add the **honey**, **thyme**, a large pinch of **salt**, a good grind of **black pepper** and a generous glug of **oil** to the bowl of **carrots** and **parsnips**. Toss to combine. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*

### 2 Roast Time

Ingredients: Veg.

Spread the **veg** onto a large roasting tray (or two) and roast in your oven on the middle shelf until sticky and caramelised, **35-40 mins**. Turn halfway through. Once cooked, set the **roasted veg** aside, ready to be reheated just before serving.



## Prep the Potatoes

### 1 Parboil your Potatoes

While the **veg** cooks, pop the large saucepan of **potatoes** (keeping the water) on high heat with **2 tsp salt** and bring to the boil. Turn the heat to low and simmer for **10 mins**, or until the edges are soft.

### 2 Make the Rosemary Flour

Ingredients: Rosemary, Flour.

While the **potatoes** cook, in another small bowl, mix the remaining **chopped rosemary** with the **flour** (see ingredients for amount) and a large pinch of **salt** and **pepper**.

### 3 Drain the Potatoes

Once softened, drain the **potatoes** in a colander and leave for **2 mins** so they drain completely.

### 4 Fluff them Up!

Ingredients: Potatoes, Rosemary Flour.

Dry your large saucepan and return the **potatoes** to it, off the heat. Add the **rosemary flour**, hold a lid on and shake to fluff up the **potatoes** and evenly distribute the **flour**. **TIP:** *By doing this you create more surface area on the potatoes so they go crispier in the oven.* Set the **potatoes** aside in their pan with the lid off - you'll roast them later.



## Roast the Beef & Trimmings

### 1 Roast the Beef

Ingredients: Beef.

Roast the **beef** on the middle shelf of your oven for **45-50 mins** for medium-rare. Add an extra **5 mins** if you like your beef more well done. **IMPORTANT:** *The beef is safe to eat when browned on the outside.*

### 2 Add the Trimmings

Ingredients: Pigs in Blankets, Stuffing Balls.

After **25 mins**, remove the **beef** tray from the oven. Add the **pigs in blankets** and **stuffing balls** to the tray and return to the oven for the final **20 mins**. If you can't fit it all on one tray with the **beef**, use another (lightly oiled) tray for your **pigs** and **stuffing**. **IMPORTANT:** *The pigs in blankets and stuffing are cooked when they are no longer pink in the middle.*

### 3 Rest the Beef

Ingredients: Parsley, Butter.

Once cooked, remove the **beef** from your oven and evenly spread the **parsley butter** over the top. Leave the **beef** to rest on the side until you're ready to serve, covered loosely with foil. **TIP:** *This will make the beef more moist and will allow you to get everything else cooked in time. Don't worry, it won't go cold - trust us!* Remove the **pigs in blankets** and **stuffing balls** from the oven also but leave in the tray - you'll reheat them later.



## Roast the Potatoes

### 1 Heat the Oil

Ingredients: Vegetable or Sunflower Oil.

While the **beef** is roasting, add enough **vegetable** or **sunflower oil** to another large baking tray to cover the bottom by about 1cm - if you need to use the **beef** tray, move the **beef, pigs in blankets** and **stuffing** to a large plate or board. Pop the baking tray in the oven to heat the **oil**.

**TIP:** *Use two baking trays if necessary to ensure the potatoes are in a single layer - this will guarantee crispiness!*

### 2 Crispy Potato Time

Ingredients: Potatoes.

Once the tray has been in the oven for at least **10 mins**, remove it and gently add the **potatoes** to the hot **oil** - careful of splashes! Turn the **potatoes** in the **oil** and spread out in a single layer. Roast on the top shelf of your oven until golden, **1 hour -1 hour 15 mins**. Turn halfway through. Cook for a few more mins if they aren't golden yet.

### 3 Warm the Pigs in Blankets and Stuffing

Ingredients: Potatoes, Pigs in Blankets, Stuffing Balls.

Pop the **cooked pigs in blankets** and **stuffing balls** into the tray with the **potatoes** for the last **5 mins** of cooking time to reheat until piping hot.



## Reheat your Sides

### 1 Warm the Sprout Gratin

About **25 mins** before you're ready to eat, pop the **gratin** on the bottom shelf of your oven and heat it through until it's piping hot. **TIP:** *Cover with foil if it looks like it's browning too much.*

### 2 Reheat the Cabbage

Ingredients: Cabbage, Redcurrant Jelly.

In the meantime, pop the **cooked red cabbage** into a saucepan, cover with a lid and put on medium heat. Warm through until piping hot, **15-18 mins**. Stir occasionally and add a splash of **water** if it looks a little dry. Just before serving, stir through the **redcurrant jelly** and the **butter** (make sure you only use the amount of butter specified in the ingredients list).

### 3 Reheat the Veg

Ingredients: Root Veg.

About **10 mins** before you're ready to eat, pop the **root veg** on the middle shelf of your oven and heat through until piping hot. **TIP:** *Cover with foil if it looks like it's browning too much.*





## TIME TO EAT

It's coming up to the **feast time!** We hope everyone's hungry!

The last stage is always the busiest – grab a helping hand while you get everything ready for the table.

### MAKE SURE YOU HAVE:

- Chopping board
- Saucepan
- Gravy jug
- Scissors
- Carving knife
- Serving dishes



### Assemble the Feast

#### 1 Move the Beef

If you haven't already, carefully transfer the **beef** to a board so you're ready to carve.

#### 2 Now for the Gravy

Pour the **gravy** into a saucepan and bring to a simmer. Bubble away for **3-5 mins**. **TIP:** *If you prefer a thinner gravy, stir in a splash of water, then bring to the boil. Season to taste. Once piping hot, carefully pour into a gravy jug.*

#### 3 Carving Time

When you're ready to carve, use scissors to remove the string from around the **beef**. Ready a sharp knife - this is essential. Slice the **beef** thinly. **TIP:** *Don't forget to put a bit of damp kitchen paper or a tea towel under your chopping board to stop it slipping.*

#### 4 Don't Forget the Dessert

When you're ready to serve **dessert**, refer to Step 6 of the **dessert** recipe instructions for final touches.

### You're Ready to Serve!

#### 1 Present your Feast!

Transfer all the different components of your **Christmas feast** into your best dishes (or just keep them in what they were cooked in!). Now either bring them all to the table, or leave on the side for everyone to help themselves.



### Christmas is Served!

*Sit down to enjoy your meal. That's it! We hope you enjoy your feast. Happy Christmas from everyone at HelloFresh!*

# Millionaire's Cheesecake Christmas Puddings

with Salted Caramel and Flaked Almonds



## 1 Make the Base

Ingredients: Cream Cheese, Butter, Speculoos Biscuit Crumbs.

Remove the **cream cheese** from the fridge so that it reaches room temperature. Meanwhile, pop the **butter** into a small saucepan on medium-low heat and allow it to melt (see ingredients for amount - you'll need some of the butter later on), then remove from the heat. Mix the **speculoos biscuit crumbs** into the **melted butter**, then divide it equally between glasses, small serving bowls or ramekins (whichever you have to hand, 1 per person). Pat the **crumbs** down to make a firm base, then set aside.

## 2 Melt the Choc

Ingredients: Dark Chocolate Chips.

Heat **2cm of water** in a small saucepan on medium heat until just simmering. Pop the **chocolate chips** into a heatproof bowl and sit it snugly on top of the saucepan. **TIP:** *Make sure the bottom of the bowl isn't touching the water.* Stir the **chocolate** until melted, then remove from the heat and allow it to cool, **1-2 mins**.

## 3 Mix the Filling

Ingredients: Cream Cheese, Sugar, Dark Chocolate, Creme Fraiche.

In a large bowl, mix together the **cream cheese, caster sugar** (see ingredients for amount) and cooled **chocolate** until softened and well incorporated. Gently fold in the **creme fraiche** until well combined, **1-2 mins**.

## 4 Time to Construct

Ingredients: Cheesecake Filling.

Divide the **cheesecake filling** between your glasses/bowls/ramekins, smoothing the top with the back of a spoon.

## 5 Chill the Cheesecakes

Cover and chill the **cheesecake pots** overnight until they have set.

## 6 Garnish and Serve

Ingredients: Flaked Almonds.

When you're ready to serve, drizzle the **salted caramel sauce** over each **cheesecake pot**. Scatter over the **flaked almonds**. Tuck into your **Millionaire's Cheesecake Christmas Puddings** and enjoy!

### MAKE SURE YOU HAVE:

- 2x Small saucepans
- Heatproof bowl
- 2x Large bowls
- Whisk
- 4x Glasses, small serving bowls or ramekins

### INGREDIENTS



NUTRITION	PER SERVING 168G	PER 100G
Energy (kJ)/(kcal)	2549/ 610	1522/ 364
Fat (g)	37.8	22.5
Sat. Fat (g)	19.5	11.6
Carbohydrate (g)	63.9	38.1
Sugars (g)	50.7	30.3
Protein (g)	8.3	5.0
Salt (g)	0.85	0.51

Reference Intake of an average adult (2000kcal/8400kJ).

### ALLERGENS:

**2) Nut** (Flaked Almonds), **7) Milk** (Philadelphia Cream Cheese, Unsalted Butter, Creme Fraiche, Salted Caramel), **11) Soya** (Chocolate Chips, Speculoos Crumb), **13) Cereals Containing Gluten** (Speculoos Crumb).



# Master your Christmas Table Setting

Make sure your table looks as good as your Christmas feast!



## Take Two

Plates are perfect for adding elegance to your table. A starter and a main plate work well, adding layers or different colours and textures. Use a bright main plate and a plain or white top one to make your table decor pop.

## The Table Runner

Nothing neaten up a table more than a table runner. Add warmth with a plain option, or go all out with a festive, sparkly version.



## Festive Napkins

For these, all you need is a small piece of Christmas foliage or fresh herbs, such as rosemary or thyme. Simply fold your napkin however you wish, and carefully tuck the sprig of foliage into one of the folds.



## The Centrepiece

Flowers can be expensive or just use up valuable table space. Keep it naturally small and beautiful. Buy plain glass baubles and then fill them with different festive greens like mistletoe, pine or berries.



## A Bright Idea

Getting the ambience right can be a real game changer and candles are great for this. As there's going to be lots of food passed around, we recommend avoiding long candles and using white, silver or gold tea lights in tea light holders instead - great for adding some warmth to the table.



## Place Cards

You can't go wrong with name cards. Just get an A4 sheet of white or cream card, measure it out into equal sizes and cut using a craft knife or scissors. Use a hole punch to create a small hole on the top left corner of each card and pop a nice sprig of rosemary or thyme into it. If you have kids, add to the fun by letting them draw their own festive designs.

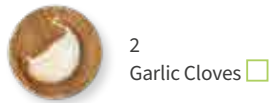




**HELLO  
FRESH**

# INGREDIENTS

## FESTIVE GRAVY



2  
Garlic Cloves



3 tbsp  
Olive Oil\*



37.5g  
Plain Flour **13**   
(Remember, you'll need some for the potatoes)



1ltr  
Boiling Water for the Stock\*



44g  
Red Wine Jus Paste **10** **14**



15g  
Beef Stock Paste

## SPROUT AND BACON GRATIN



300g  
Brussels Sprouts



60g  
Bacon Lardons



40g  
Grated Hard Italian Style Cheese **7** **8**



25g  
Breadcrumbs **13**



2 tbsp  
Olive Oil for the Crumb\*



150g  
Creme Fraiche **7**



15g  
Chicken Stock Paste



50ml  
Water for the Sauce\*

## SLOW BRAISED RED CABBAGE



500g  
Red Cabbage



1  
Apple



12ml  
Red Wine Vinegar **14**



37g  
Redcurrant Jelly



20g  
Butter **7**



200ml  
Apple Juice

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soy, gluten and sulphites.

## PERFECT FLUFFY ROASTIES



1.4kg  
Potato



6g  
Rosemary



25g  
Plain Flour **13**   
(Remember, you'll need some for the gravy)

## HONEY AND THYME ROOT VEG



750g  
Carrots



500g  
Parsnips



6g  
Thyme

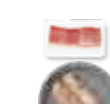


2 sachets  
Honey

## STUFFING AND PIGS IN BLANKETS



240g  
Pork and Cranberry Stuffing **14**



10  
Pigs in Blankets **14**

## CHRISTMAS ROAST BEEF



6g  
Rosemary



1.4 kg  
Beef Roasting Joint



30g  
Unsalted Butter **7**



20g  
Dijon Mustard **9** **14**



1 pack  
Flat Leaf Parsley

NUTRITION	PER SERVING 1658G	PER 100G
Energy (kJ) / (kcal)	5259/ 1379	415/ 109
Fat (g)	77.6	6.1
Sat. Fat (g)	29.0	2.3
Carbohydrate (g)	108.0	8.5
Sugars (g)	40.8	3.2
Protein (g)	50.2	4.0
Salt (g)	4.89	0.39

### ALLERGENS:

**7) Milk** (Creme Fraiche, Unsalted Butter, Grated Hard Italian Style Cheese), **8) Egg** (Grated Hard Italian Style Cheese) **9) Mustard** (Dijon Mustard) **10) Celery** (Red Wine Jus Paste) **13) Cereals Containing Gluten** (Plain Flour, Panko Breadcrumbs), **14) Sulphites** (Pork and Cranberry Stuffing, Pigs in Blankets, Red Wine Vinegar, Red Wine Jus Paste, Dijon Mustard).

Nutrition is for uncooked ingredients based on 350g of beef per person. Does not include optional extras such as Cheese Board and Dessert.

\*Pantry Items, not included.

Reference Intake of an average adult (2000kcal/8400kJ).

# CHRISTMAS DAY TIMELINE

We've created this Christmas timeline to help you throughout the day. Personalise your plan with your own Christmas Day timings. Choose your favourite Christmas playlist, put on your most festive apron and get ready to set Christmas in motion.



## 2 HOUR 30 MINS BEFORE:

First things first, preheat the oven to 200°C (fan).



## 2 HOUR 30 MINS BEFORE:

Make the herb butter for the beef.



## 2 HOUR 15 MINS BEFORE:

Get your beef out of the fridge to allow it come up to room temperature - you'll get less shrinkage when it goes into a hot oven. Season your beef with our deliciously festive flavours.



## 2 HOURS BEFORE:

Roast the parsnips and carrots for 35-40 mins.



## 1 HOUR 50 MINS BEFORE:

Parboil the potatoes, then fluff them up ready for roasting!

Your time here...



## 1 HOUR 30 MINS BEFORE:

Pour enough oil into a large roasting tray to completely cover the bottom and heat in your oven for 10 mins - really hot oil means crispy potatoes!



## 1 HOUR 20 MINS BEFORE:

Add your potatoes to the hot oil in the tray and roast for 1 hour- 1 hour 15 mins until golden and crispy. Turn halfway through.



## 1 HOUR 15 MINS BEFORE:

Put the beef in the oven and roast for 45-50 mins.



## 45 MINS BEFORE:

Add the pigs in blankets and stuffing balls to the beef tray to cook for the remaining 20 mins.



## 25 MINS BEFORE:

Remove the beef from the oven and transfer to a serving dish. Spread over the herb butter. Cover tightly with foil and allow to rest for 25 mins.



## 25 MINS BEFORE:

Reheat the gratin.



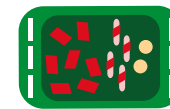
## 20 MINS BEFORE:

Reheat the cabbage.



## 10 MINS BEFORE:

Pour the gravy into a saucepan and reheat. Reheat the root veg with anything else that needs reheating.



## 5 MINS BEFORE:

Add the pigs in blankets and stuffing balls to the tray with the roast potatoes.



## FEAST TIME!

Carve up the beef and assemble your feast!  
**Happy Christmas!**