



Sunday Roast at home

Reheating your roast should only take about 10 minutes in total, and all you will need is a metal roasting tray.



180°C



10
min
bake



Roast beef

1. Preheat the oven to 180°C.
2. Take the lids off the aluminium boxes, drizzle a bit of olive oil over the potatoes and carrots.
3. Place the potatoes, carrots and cauliflower cheese into the oven for 10 minutes.
4. In the meantime, reheat both the gravy and the creamed leeks on the hob on low heat for about 7-10 minutes. Alternatively, heat them in the microwave for 1-2 minutes.
5. 2 minutes before your vegetables are ready, place the meat and Yorkshire pudding into the oven.
6. Plate up your Sunday roast and enjoy!

Mushroom Wellington

1. Preheat the oven to 180°C.
2. Take the lids off the aluminium boxes, drizzle a bit of olive oil over the potatoes and carrots.
3. Place the veggie Wellington potatoes, carrots and cauliflower cheese into the oven for 10 minutes.
4. In the meantime, reheat both the gravy and the creamed leeks on the hob on low heat for about 7-10 minutes. Alternatively, heat them in the microwave for 1-2 minutes.
5. 2 minutes before your vegetables are ready, place the Yorkshire pudding into the oven.
6. Plate up your Sunday roast and enjoy!