



Quick Steps:

1. **1 hour before:** Let the chicken come to room temp
2. **30 mins before:** Warm Chicken & Potatoes in the oven
3. **10 mins before:** Warm Brussel Sprouts & almonds in a pot/microwave
4. **5 mins before:** Warm the gravy in a saucepan/microwave
5. **0 mins :** Eat.

The Chicken

1. Leave packet to sit on the kitchen counter for 30 to 40 mins to come to room temperature.
2. Preheat your oven to 220 degrees celsius.
3. Open and place the chicken on an oven tray, cut side down.
4. Put the chicken in the oven for 10-15 minutes till you see the skin go crisp - just to warm the bird through.
5. Leave to cool a little so you don't burn your fingers. Cut up and serve.

note: You don't need to worry about under nor overcooking it, we've looked after that for you. If you have roast potatoes as a side dish throw them in under the chicken. They're like little sponges for all the flavour.

Roasted Baby Potatoes With Garlic & Herbs

1. Preheat oven to 220 degrees celsius.
2. Place potatoes in oven together with the meat or on a separate oven tray and roast till crisp. About 10 mins.

Brussel Sprouts with Brown Buttered Almonds

Stove-top:

1. Boil a large pot of water.
2. Warm both unopened packet of brussels sprouts & almonds for 5 mins in the water
3. Mix contents of both packets together in a serving dish and eat.

Microwave:

1. Cut a small hole into both packets so they don't explode.
2. Microwave sprouts on medium-high heat for 3-4 mins. 1 min for the almonds.
3. Mix contents of both packets together and serve.

note: If they're steaming, they're done. We've cooked them through for you already.

Gravy

1. Warm in a saucepan on the stove top or pour into a microwave safe dish and reheat for 3-4 mins at medium high heat.
2. You can do this.

Need help? Call 6251 5537 and ask for Chris.