

PINT · SHOP

Thanks very much for your support this year, we really appreciate it, and hope you enjoy your meal as much as we have creating it. If you'd like to share any thoughts, please do so
feedback@pintshop.co.uk

YOUR MEAL KIT..

Mother's Day Family Feast

Candied Cashews & Sesame Seeds for Snacking.

Stuffed Suffolk Chicken Cushion: A half deboned and stuffed with a sweet onion & sausage meat stuffing. Tied into a cushion and then wrapped in streaky bacon, ready to go in the oven. Served with Yorkshire Puddings, Bread Sauce, Garlic & Rosemary Roast Potatoes, Soda Braised Carrots, Creamed Peas & a Rich Chicken Gravy.

'Bake at Home' Chocolate & Walnut Brownie w/ Vanilla Cream & Butterscotch Sauce for Pudding.

COOKING INSTRUCTIONS

STORAGE: Place all ingredients in the fridge. Enjoy within 72 hours of delivery.

INSTRUCTIONS: Remove all ingredients from the fridge about 45 minutes before cooking. Pre heat your oven to 180.

OVEN

Chicken: Remove from packaging. Place on roasting tray and put in the oven for 40 minutes. Using a spoon, baste the bird 4 or 5 times during this time. When the juices run clear, the bird is cooked. Remove from oven and rest in a warm place for 20mins.

Roast Potatoes: Place in the oven in their foil container with the lid off for around 35-40mins until golden and crispy. Turning 2/3 times during that time

Carrots: Place in the oven in the foil container with the lid on for 15-18mins.

Peas: Decant pea sauce into a pan and warm. When sauce is hot add peas for 2-3 mins to warm through.

Yorkshire Puddings: Remove from packaging and place in the oven for the last 2 mins

Bread Sauce & Gravy: Warm gently for a few minutes in a pan (or microwave). Feel free to add the chicken juices to the gravy.

Brownie: Place in the oven (180 degrees) in the foil container with the lid off for 12 mins. Remove when done and let it stand for 5 mins. Warm the butterscotch sauce either in the pan or microwave.