

ROAST BOX

by RIDING HOUSE at HOME

PREPARING YOUR ROAST

1. Take the *PIMENTO CHICKEN* out of its pouch and let it come to room temperature for 30 minutes or so.
2. Pre-heat your oven to 180C, with a roasting dish inside.
3. Place the chicken in the pre-heated dish, breast up, and place in the oven. Set a timer for 75 minutes.
4. Towards the end of cooking time, bring a saucepan, filled with plenty of water, to the boil.
5. When the timer goes off, take the *PIMENTO CHICKEN* out of the oven. Check it is cooked through by using a knife or skewer to see if the juices run clear, then let it rest on your worktop under a tent of foil, whilst you finish everything else off.
6. Empty the *CRISPY NEW POTATOES* and *MISO CARROTS* onto a baking tray, then place these in the oven too. Then straight away, turn the pan of water down to a simmer and lower in your *TRUFFLED MAC & CHEESE* pouch. Set a timer for 12 minutes.
7. When this timer goes off, remove the *TRUFFLED MAC & CHEESE* pouch from the water and put aside, then add the *KALE & CHILLI*, *CREAMED CORN* and *PORT GRAVY* pouches to the simmering pan, then set another timer for 8 minutes.
8. Meanwhile, cut open the *TRUFFLED MAC & CHEESE* pouch and empty the contents into a small baking dish. Sprinkle this with *GRATED CHEESE & BREADCRUMBS* and place in the oven.
9. When the final timer goes off, take the pan off the heat and carefully remove the pouches from the water with your tongs, then remove the *CRISPY NEW POTATOES* and *MISO CARROTS* from the oven.
10. Garnish the *TRUFFLED MAC & CHEESE* with the *SHALLOT RINGS & CAPERS*.
11. Empty the *PORT GRAVY* into a jug. Carve your *PIMENTO CHICKEN*, emptying the juices into the *PORT GRAVY* for extra flavour, remove the *KALE & CHILLI* and *CREAMED CORN* from their pouches, and serve up your roast. Don't forget the *SOUR CREAM DIP* and *PINEAPPLE CHUTNEY*!

GINGER PUDDINGS

1. Pre-heat your oven to 180C.
2. Place the puddings on a baking tray and bake for 5-10 minutes to reheat.
3. Meanwhile, empty the *CARAMEL SAUCE* into a small saucepan and gently warm through.
4. Plate up your puddings, pour over the sauce, and serve.

ALLERGENS:

