

Wagyu Burger Kit

Instructions - From Chilled

- Remove burgers from all packaging.
- Preheat oven to 200c/180c fan/gas 6.
- Place a frying pan on high heat, drizzle with a little oil. When the pan is hot, sear burgers on both sides for 2mins until golden brown.
- Remove from pan, place onto an oven tray and cook for 10mins in oven. Once cooked, place cheese slices on top and leave for 1min before serving.
- Using the same frying pan as you did for the burgers, place your streaky bacon inside and cook on medium heat.
- Slice your buns; lightly toast under your grill or in the bacon pan.
- Place your baby gem on a clean chopping board and cut 1inch from the stem. Give a quick rinse & pat dry with kitchen roll/towel.
- Build that burger!!



Prepare Time
5 Minutes



Cook Time
15 Minutes

Lobster Roll Kit

Instructions - From Chilled

- Preheat oven to 200c/180c fan/gas 6.
- Remove lobster from bag and heat in oven for 10mins.
- Remove lobster from oven & rest for 4mins.
- Scoop out the lobster meat & roughly chop.
- Mix together: lobster meat, creme fraiche dressing & 3/4 spring onion salad.
- Empty mirin butter into a small saucepan; gently warm through on medium heat until melted. Pour into a bowl.
- Place your baby gem on a clean chopping board and cut 1inch from the stem. Give a quick rinse & pat dry with kitchen roll/towel.
- Slice the rolls 3/4 through (leaving a small hinge) & toast in a pan over medium/high heat with a little oil or under the grill. Place a bed of baby gem onto your rolls, scoop on the lobster mixture.
- Top with remaining spring onion salad & chipotle chilli to taste.
- Serve up & enjoy!



Prepare Time
10 Minutes

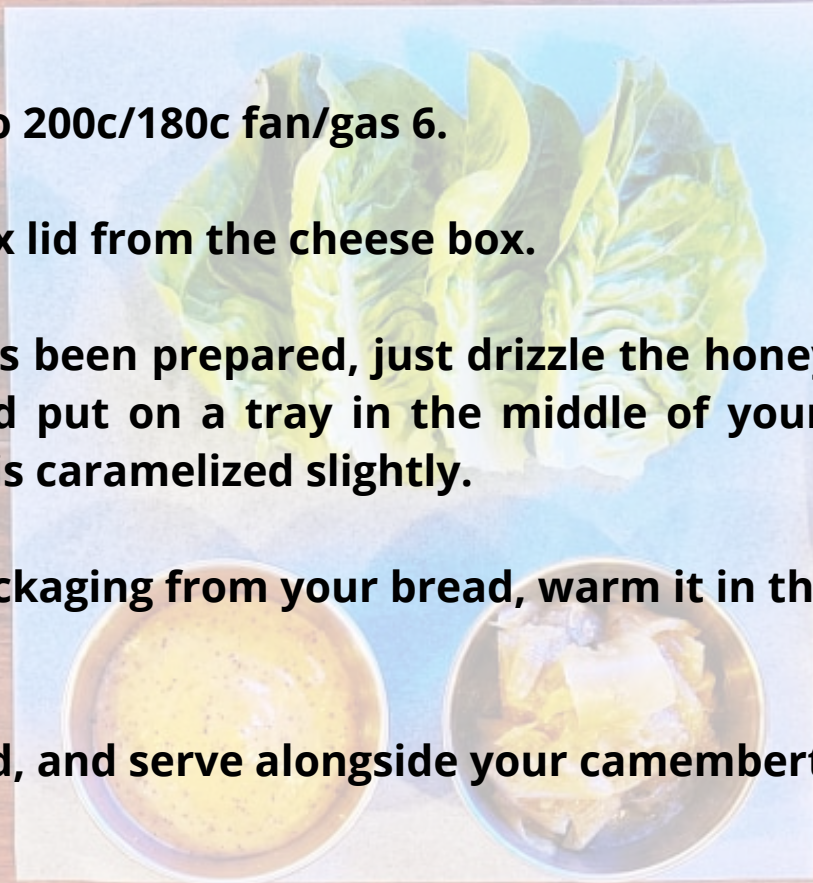


Cook Time
10 Minutes

SIDES: Honey-Glazed Rosemary Baked Camembert

Instructions

- Preheat oven to 200c/180c fan/gas 6.
- Remove the box lid from the cheese box.
- Your cheese has been prepared, just drizzle the honey over the camembert and put on a tray in the middle of your oven for 15mins until it is caramelized slightly.
- Remove the packaging from your bread, warm it in the oven for 5mins.
- Slice your bread, and serve alongside your camembert.
- Serve & enjoy!



Prepare Time

5 Minutes



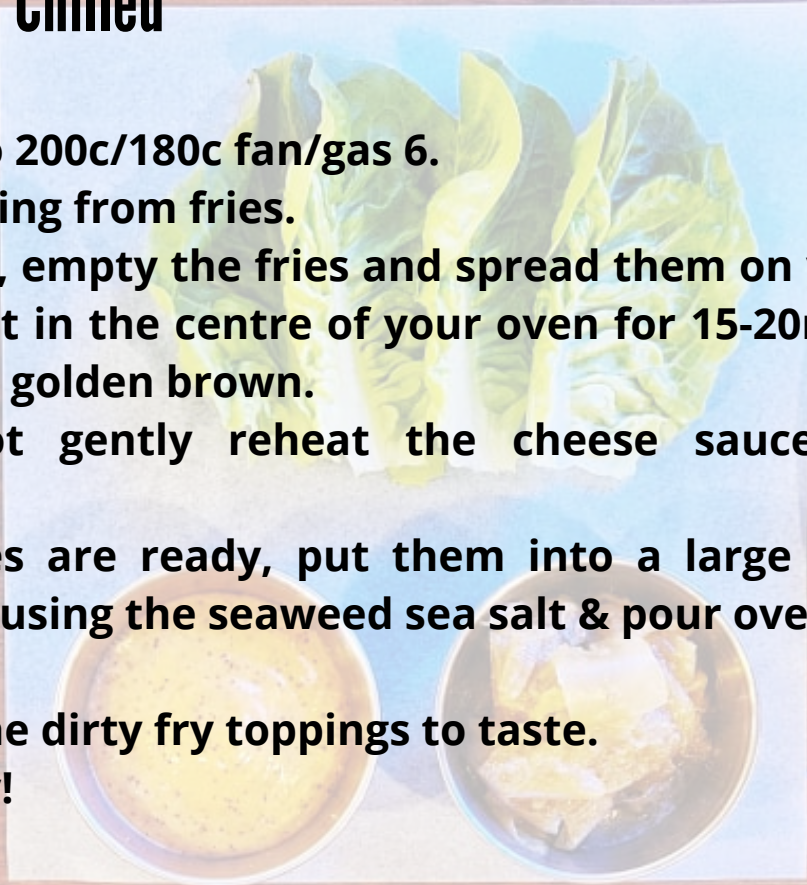
Cook Time

15 Minutes

SIDES: Good n' Dirty Fries

Instructions - From Chilled

- Preheat oven to 200c/180c fan/gas 6.
- Remove packaging from fries.
- For best results, empty the fries and spread them on your oven tray and place it in the centre of your oven for 15-20mins until your fries reach golden brown.
- In a small pot gently reheat the cheese sauce, stirring occasionally.
- When your fries are ready, put them into a large bowl and season to taste using the seaweed sea salt & pour over your hot cheese sauce.
- Sprinkle with the dirty fry toppings to taste.
- Serve and enjoy!



Prepare Time

5 Minutes



Cook Time

20 Minutes

SIDES: Cheesy Mac

Instructions - From Chilled

- Preheat oven to 200c/180c fan/gas 6.
- Remove the macaroni from the bag.
- Give your macaroni a stir with a spoon, then top it with the parmesan and breadcrumb mix.
- Put the macaroni tray straight in the middle shelf of your oven and bake it for 25mins until golden brown.
- Scoop out into a serving bowl.
- Serve and enjoy!



Prepare Time

5 Minutes



Cook Time

25 Minutes

SIDES: Chocolate Ganache with Salted Caramel

Instructions

- None!! These are ready to eat but we do recommend removing them from the fridge and letting them sit at room temp for 20-30mins before digging in (if you can resist!)



Prepare Time

None!



Cook Time

None!

SIDES: Spicy Mango Slaw with Asian Dressing

Instructions

- Tumble your slaw into a serving bowl
- Shake up your dressing and drizzle as much as you like
- Give it a sexy squeeze of fresh lime



Prepare Time

1 Minute



Cook Time

None!