



Your Chance to Join Chef Paul & Sam's Brigade

How to Refresh & Recreate the Roast Chicken Dinner

Put your Chef-ready Meal® in the fridge as soon as it arrives home

Take everything out to bring it back to room temperature
at least an hour before you reheat

- o This dish should take no longer than **40 minutes** to complete
- o Pre-heat your oven to **180 degrees** - warming your baking tray
- o Add the chicken breast crown first for **25 minutes**
- o With **15 minutes** to go add the roast potatoes to the tray... and the confit legs, skin side down (they have already been slow-cooked in duck fat for four hours)
- o During this stage warm the carrots and swede on a low heat on the stove to refresh (a lid will keep the moisture in. You can always add just a little). Stir to prevent it catching
- o Do exactly the same with the gravy - bringing it very slowly to the boil, then reduce the heat and simmer it gently
- o Refresh the veg in the last few minutes in a microwave in the tub we send them in (full power, two minutes) OR in a pan of boiling water for one minute (allowing them to drain and steam dry in a colander - add the butter before you serve)
- o The stuffing needs **5-10 minutes** in the same oven
- o Take the breast crown from the oven - and pop the Yorkshire in. OR you can microwave the Yorkshire pud on full power for **two minutes**, allowing it to rest for a minute before you serve
- o The breast is ready when the juice runs clear. You should check again when you slice the breast crown - if any pink or undercooked meat remains, pop it back in the oven
- o You can finish crisping the legs, skin side up, under the grill if necessary OR use a chef's blow torch if you have one
- o If you have added a cranberry sauce side, microwave for **1-2 minutes** on high or heat gently in a saucepan till it bubbles
- o Serve with a really nice glass of white Burgundy or pinot noir from Sam's
- o Microwave your pudding for **2 minutes** on full power (or pop it in the oven in a heat-proof dish for 10-15 minutes)

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Celery, gluten, egg, milk, sulphites

The hygienic containers are made from corn starch and are biodegradable.

They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Roast Chicken turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsHomeService. Each month we'll pick one lucky winner to receive a bottle of very nice wine to pair with your dinner!

Award-winning Wines

We also deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
 - o We plan to expand Our Home Service
 - o With a broader Sunday Roast menu
 - o And other Chop House Classics prepared as Chef-ready Meals
 - o We'd love your feedback & ideas to sams@vicchopco.com
- o If there's anything you don't like, tell us so we can change
 - o And if there's anything you do, **please tell your friends**