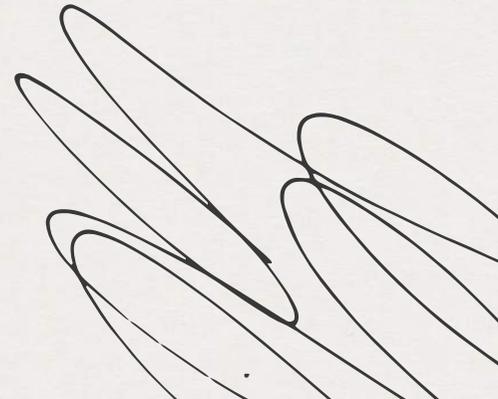




greenbox

The Perfect

CHRISTMAS
DINNER



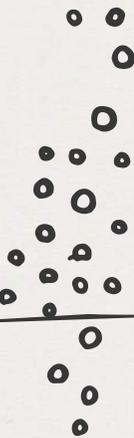


The Wellington

PREHEAT THE OVEN TO 190C

Bake for 35 minutes, glaze with Oat Milk, and
bake for another 10.

Allow the wellington to stand for two minutes
before serving.



Braised Red Cabbage

INGREDIENTS

- **350g Red Cabbage**
- **2 Red onions**
- **30g Vegan Butter**
- **50g Brown sugar**
- **3 Apples**
- **2 Cinnamon Sticks**
- **2 Rosemary Sprigs**
- **150ml Cider**
- **50ml Balsamic vinegar**
- **400ml Stock**

Heat a large pan over medium heat and melt the butter.

Thinly slice red onions and add to the pan for 10 minutes or until golden /translucent.

Meanwhile, peel and cut apples into 1cm cubes, then add to the pan. Quarter, deroot and thinly slice the Red cabbage. Aiming for no thicker than 1cm slices.

Once the apples and red onions are starting to caramelize, Add red cabbage and stir thoroughly. Cook for 5 mins.

Next add Cinnamon, Rosemary sprigs and brown sugar. Cook for a further 5 mins.

Finally add all remaining ingredients, stir, place lid on pan, lower the heat and simmer for a couple hours.

Remove the lid and boil off the remaining liquid, Season and serve.

Top Tip – Prepare braised cabbage a couple days before. This gives the cabbage extra time to soak up the lovely flavours!



Roasties

- **1.5 KG Potatoes**
- **2 Tbsp Plain Flour**
- **2 Tsp Bicarbonate of soda**
- **Oil**
- **Sea Salt**

Peel potatoes & cut into 2inch wedges.

Add to a pan and cover with cold salty water.

Bring water to a boil, and boil potatoes for 15mins, or until soft to touch.

Meanwhile pre-heat oven to 200c

Add 1cm of oil to a deep roasting tray, and add to the oven, to pre-heat the oil.

Drain water, and leave to steam.

Add plain flour and Bicarbonate of soda to the potato pan, and toss around to coat all the potatoes, allowing them to break a little and become fluffy.

Allow the oil to heat up for 20minutes in the oven, carefully remove the tray and gently add your potatoes.

The oil will spit as you add the potatoes so be careful!

Return to the oven and roast for 40 minutes or until golden brown.

For the perfect crisp, carefully toss potatoes halfway through cooking.

Remove from oil and toss in a bowl with salt to season.



Carrots & Parsnips

INGREDIENTS

- 600g Carrots
- 600g Parsnips
- 150g Maple syrup
- 6 Fresh thyme sprigs
- Oil
- Salt & Pepper to taste

Preheat oven to 190c

Peel carrots and parsnips, remove top and tail, and cut into preferred shape. We love a baton at Greenbox!

Wash both and lay out in a single layer across 2 baking trays. Pour a generous glug of oil over both trays followed with a drizzling of maple syrup.

Strip thyme sprigs and sprinkle evenly over trays with salt and pepper.
Mix with hands or a spoon to fully coat the Carrots and Parsnips

.Place in the oven and roast for 25 mins or until golden.

Top tip – The carrots may take a little longer than the Parsnips, so try to have them on separate roasting trays





Stuffing

INGREDIENTS

- 350g Fresh Breadcrumbs
- 2 Onions, Finely Chopped
- 2.5 Tbsp Dried Sage.
- 5 Tbsp Dried Thyme
- 4 Tbsp Dried Parsley
- ¼ Tbsp Black Pepper
- 4 Tbsp Melted Vegan Butter
- 2 Tbsp Vegetable stock

Heat a pan over a low heat with a knob of butter.

Add the chopped onions, sauté until translucent, then remove from heat.

Using a blender or food processor, blitz up your bread so it becomes a fluffy crumb.

Next in a mixing bowl combine all dried herbs and seasoning with the breadcrumbs, then mix in the onions and any liquid from the pan.

One Tbsp at a time, add the melted butter over the breadcrumb mix and quickly stir to distribute the butter evenly.

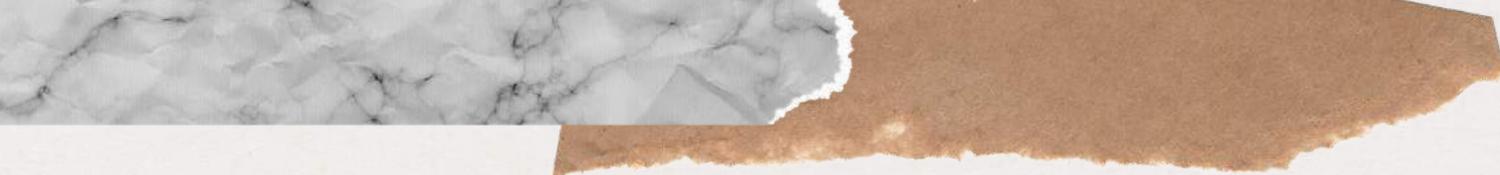
Repeat with the remaining butter and stock, stirring as you go.

Place the mixture in a baking dish, or into balls and place on a baking sheet.

Preheat the oven to 190C (fan), cover tray with tin foil, and bake for 20 mins.

If you would like a crispy exterior, after 20 mins remove tin foil and bake for another 10–20mins until crisp.





To prepare the Brussels sprouts, remove the root and scruffy outer leaves.

Cut Brussels into quarters and wash.

Preheat a deep skillet over medium heat and add the butter.

Add the Brussels & garlic, and fry for 5 mins.

As the Brussels start to brown, add nuts and mix.

Return to heat and fry for another 5 mins.

Season and Serve.

Brussel Sprouts

INGREDIENTS

- 500g Brussels sprouts
- 100g Walnuts or pre-cooked Chestnuts
- 100g Vegan butter
- 2 Garlic cloves, thinly sliced.
- Salt & pepper to taste



Gravy

INGREDIENTS

- 20g Dried Porcini Mushrooms
- 450ml Vegetable Broth
- 20ml Oil
- 100g Diced yellow or white onion
- 2 Garlic Cloves, minced
- 15g Cornflour (or all purpose flour)
- ½ tsp minced fresh Thyme
- 2 tsp minced fresh Rosemary
- Sea salt and black pepper
- 50 ml Plant-based Milk – Optional

In a large saucepan, add the dried mushrooms to your vegetable broth. Bring to a simmer over a medium heat. Once bubbling, turn off heat, cover and leave to rest.

Meanwhile, heat a large rimmed pan over a medium heat. Once hot, add the oil and onions. Cook for 5 mins.

Then add the garlic and sauté for a further couple mins, stirring regularly.

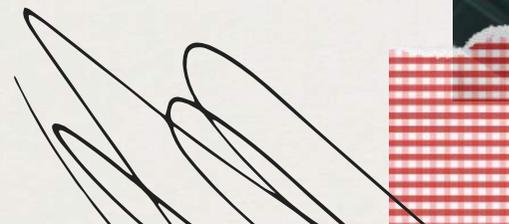
Add cornflour and stir to thoroughly coat, cook for a couple additional minutes.

Next add herbs, mushrooms and 80% of the broth. Mix to combine and cook for further 5 mins.

Transfer gravy to a blender or food processor and blend until smooth and creamy. You can leave some of the onions and mushrooms unblended for added texture. Transfer back to a pan and slowly bring back up to temperature.

If you wanted your gravy a bit lighter in colour and flavour, now is the time to add the plant milk. Taste and adjust seasoning as required.

Top tip If gravy is too thin – Scoop out a small portion of the gravy and whisk in 1–2 tsp more cornflour until smooth and no corn flour lumps remain, then mix back into gravy. If gravy is too thick – Use the remaining vegetable broth from the mushrooms to thin out your gravy.



Creamy Leeks

INGREDIENTS

- 2 leeks
- 2 tbsp Vegan Butter
- 1 tbsp Flour
- 350ml Plant-based Milk
- Salt and pepper to taste

Heat a saucepan over a medium heat, and add the butter.

Slice and wash the leeks, and add to the pan.

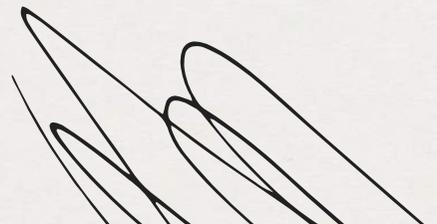
Sautee for 5 mins or until soft.

Add the flour, and stir to fully coat the leeks.

Cook for a further couple minutes.

Slowly add the milk while continually whisking to create a creamy consistency. Season to taste.

Top tip – If your leeks aren't creamy enough, slowly add more milk.





MERRY CHRISTMAS

Let's make the next year as delicious as possible!