



EASY, TASTY RECIPES

ROAST DINNER YORKIE

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INGREDIENTS

4 portions, per serving:

Giant Yorkshire pudding – 4 each
Broccoli – 80g
Carrots – 80g
Potatoes – 350g
Oil – 60ml
Sliced Roast Meat – 400g
Seasoning – yes

Gravy – 500ml

INSTRUCTIONS

1. Remove the Yorkshire puddings from the freezer to defrost
2. Prepare the vegetables:
 - Broccoli - wash and portion into medium sized florets
 - Carrots - peel and cut into batons
 - Farmer's Oven potatoes - wash well under cold running water and drain.
3. Place some oil into a roasting dish and heat for approx. 2 minutes, then remove and add the potatoes. Roast for approx. 20-25 minutes until they are soft in the middle and crispy on the outside.
4. Place the carrots and broccoli into a roasting dish, drizzle with a little oil then season well. Cook for approx. 10-15 minutes until vegetables start to soften and turn golden.
5. Make up gravy, make it slightly thicker than normal so that it isn't too thin.
6. Once all the elements are cooked, place approx. 100ml of the gravy in the base of the Yorkshire pudding and spread evenly.
7. Then place a slice of roast meat on top, then place the roasted broccoli and carrots, then add roast potato.
8. Finally fold the Yorkshire pudding so that it seals itself.
9. Then roll in tin foil and place in a roasting dish. Cook in the oven at 160°C for 20-25 minutes until a core temperature of 75°C is reached when probed.
10. Once cooked remove from the tin foil and serve.

COOKS TIPS

Why not use this as a great way to use up leftover Sunday roast! Or even do a veggie spin and fill with cauliflower cheese and all the Sunday trimmings!!

