



Tartan Spoons



**3 COURSE CHRISTMAS
DINNER FOR 4 PEOPLE
FOR ONLY £10.00!**



Christmas Dinner

Starter

Butternut Soup & Garlic Bread

Main

Turkey Meatloaf with brussel sprouts, carrots, parsnips, roast potatoes and onion gravy

Dessert

Strawberry Cheesecake Mess

Mince Pies



What to Buy at Lidl

- Potatoes - £0.15P
- Parsnips - £0.15p
- Carrots - £0.15p
- Brussel Sprouts - £0.15p
- Butternut - £0.82p
- Shallots - £0.15p
- Turkey Mince - £2.49
- Frozen 2 Garlic Baguettes - £0.85p
- Chicken Stock Cubes - £0.65p
- Double Cream - £0.99p
- Stuffing Mix - £0.45p
- Frozen Strawberry Cheesecake - £0.85p
- 12 Mince Pies - £2.15p



Butternut Soup & Garlic Bread

You'll need

- whole butternut
- 1 potato peeled
- cream (just a teaspoon)
- 2 x Garlic butter baguettes
- 2 x stock cubes

Peel and dice butternut.

Reserve a handful (10%) for garnish.

In a pan, saute butternut until golden in colour.

Add 2 stock cubes and 1l of water.

Bring to the boil.

Add one diced potato (this will make the soup smoother and help to thicken).

Reduce heat to simmer for about 20mins.

Blend with a hand blender until smooth.

Season with salt and pepper if needed/to taste.

While your soup is cooking, gently fry the reserved 10% butternut until golden crispy and tender.

Once the soup is ready, divide into bowls, drizzle with a splash of cream and use the golden crispy butternut to garnish. You can of course add any herbs and spices like ginger, chilli, garlic etc.

Place your baguettes in the oven or air fryer until light golden brown and serve with the soup.



Turkey Meatloaf Dinner

You'll need

- Turkey Mince
- Stuffing Mix
- Potatoes
- Carrots
- Parsnips
- Brussel Sprouts
- Stock Cube

Peel and slice all your vegetables.
Saute your parsnips until cooked.
Saute your Brussel Sprouts until cooked.
Saute your carrots until cooked.
Par boil your potatoes.

TIP - use the same water that you cooked your parsnips in for your brussels and carrots, which will then be used to make the onion gravy. This water will be packed full of flavour!

In a bowl mix half your stuffing with your Turkey mince. Mix until fully combined. (The sage and onion mix adds a lovely Christmas flavour and because its Turkey mince it has a nice fat content so remains moist.) Shape the Turkey mix into a log on a baking tray.



Par boil your potatoes and then place around the turkey meatloaf in the centre of the baking tray.

Cook in the oven for about 20 minutes on 180/200 degrees.

Your potatoes should be golden and crispy. If not, remove the

Turkey log to let rest and put the potatoes back in the over until

golden. (The best thing about this is that any fat that gets released

from the mince will be absorbed by the potatoes. Fat equals

flavour).

For the gravy, peel and finely slice the shallots.

Saute until deep dark and golden.

Add the water used to cooked your vegetables in.

Add 1 stock cube.

Reduce until desired consistency (I like my gravy thick!).

Once all cooked, serve up.



Strawberry Cheesecake Mess

Defrost the Strawberry Cheesecake.

Whip up your cream.

Once the cheesecake is defrosted, break it up and divide it between the 4 bowls or glasses, layering it with the cream.

Use some of the cheesecake biscuit base to crumble over the top.

Mince Pies served with a cuppa or a glass of something fizzy!



Preparation is key. The Soup and the Dessert can be made the night before and stored in the fridge.

Take your time. It took me an hour and half to prep and cook the mains, taking my time.

Ask for help. This dinner is fairly easy to prepare but it's also a social meal and there are plenty of components that family members and kids can help with.

Well fed. As far as Christmas Dinners go, this menu gives you huge portions and 3 courses that will easily feed 4 people.

There is no need to feel anxious about Christmas, all the food shop can be done at Lidl's and you can whip up this delicious 3 course dinner in less than 2 hours.

Merry Christmas and enjoy your day!