

**MORNING**

**DISHWASHER** Final dishwasher clean & empty!

**13:30 Mix 2 loaves of Bread & leave until 3pm to Rise**

**14:00 Prepare ALL Veg.**

- Onions for Chicken Pie
- Onions for Butter Chicken
- Onions for Sweet n Sour
- Mushrooms for Chicken Pie
- Garlic for Chicken Pie
- Garlic for Butter Chicken
- Garlic for Sweet n Sour
- Measure Rice - 4 cups
- Cut Chicken for Chicken Pie & into tupperware in Fridge
- Cut Chicken for Butter Chicken & Into Tupperware in Fridge
- Open Tin Pineapples and Cut pieces ready
- Prepare Pie toppings - Fancy cuts on a floured breadboard
- Set out dining table placemats etc.**

**15:00 Bread into Oven 200° for 35mins**

**Alexa Set Reminder -35m: Bread Done**

**CHICKEN & MUSHROOM PIE** **START**

- >>>> JusRoll Pastry out of Fridge to soften
- Boil 400ml water for Chicken Stock
- 15:05** Onions to Wok LOW
- Chicken to Separate Frying Pan LOW
- 15:15** Mushrooms/Garlic/Peas/Thyme to Wok
- Mix Chicken Stock
- 15:20** Add Chicken Stock/Milk/2 Tbsp Flour to Wok
- Bring to Boil
- 15:25** Simmer **25mins** LOW
- Alexa Set Reminder -25m: CHICKEN & MUSHROOM PIE Filling Done**

**Wash everything used - ready for later**

- 15:35 PASTRY:** Cut the round tops on floured board with pots upside down
- Bring out Fancy Pie Pastry Toppings (done earlier)
- 15:50 CHICKEN & MUSHROOM Filling to Pie Pots**
- PASTRY: to CHICKEN & MUSHROOM PIE's Pierce a coupe of holes**
- Add Fancy Pie Pastry Toppings
- CHICKEN & MUSHROOM Pies-->into Fridge**

**Wash Wok and Frying pans ready for next batch**

**16:20 RICE (4 Cups)** **START** 8 Servings - possibly 10 small

**Alexa Set Reminder 1 hr: Rice ready to SERVE**

- 16:30 BUTTER CHICKEN** **START**
- Onions to Wok HIGH 2-3 mins
- Chicken to separate Frying Pan
- 16:35** Add Spinach/Garlic/Peppers/Green Beans/Veg to Wok
- Med 10mins or so

16:45 Add Chicken to Wok/Butter Chicken Sauce/Peanut Butter

16:50 **CHICKEN & MUSHROOM PIE** to MAIN OVEN 200° for 30 mins  
 Alexa Set Reminder 30m: **CHICKEN & MUSHROOM PIE READY to SERVE**

16:55 **BUTTER CHICKEN** on Simmer 20-25mins      **LOW**      **RING 3**  
 Alexa Set Reminder 25m: **BUTTER CHICKEN READY TO SERVE**

17:00 **SWEET n SOUR**      **START**  
 Other French Fries to Oven 180° 20mins  
 Alexa Set Reminder 20m: **Chips READY**  
 Alexa Set Reminder 2m: **Salt n Pepper Chips to Oven**

17:02 Salt Pepper French Fries to Oven 180° 18mins  
**AND ALSO** Chicken Nuggets to Oven 180°      **16min**      Side Oven  
 Alexa Set Reminder 16m: **ADD Chicken Nuggets to sauce**  
 Alexa Set Reminder 18m: **Salt Pepper Chips READY**

Onions to Frying Pan      **HIGH 2-3 mins**

17:03 Add Frozen Peppers/Ginger/Garlic      **HIGH 2-3 mins**

17:08 Add Ketchup/Vinegar/Pineapples & Juice      **LOW**      **RING 2**  
 Simmer until Chicken Nuggets are ready

17:16 **SAVE SOME NUGGETS FOR THEO - NOT ALL TO SWEET n SOUR!!!!**

17:16 Mix Nuggets with Sweet n Sour for couple mins      **LOW**

17:20

<b>RICE READY TO SERVE</b>
<b>BUTTER CHICKEN READY 2 SERVE</b>
<b>SWEET n SOUR READY 2 SERVE</b>
<b>FRENCH FRIES READY</b>
<b>CHICKEN MUSHROOM PIE's READY</b>

**PESHWARI NAANS to Microwave**

**ALEXA      IT'S TIME**