

# Lemon Cake Slice

with rich lemon icing

#### **Lemon Cake Instructions**

- Refrigerate until use. If frozen, thaw in refriaerator.
- Unwrap cake from packaging. Bon appétit!



# Three Cheese Asiago-Demi Loaf simply bake and eat

- Refrigerate until ready to use.
- Preheat oven to 400 degrees. Remove bread from packaging. Place bread directly on oven rack in hot oven and bake until heated through, 10-12 minutes.
- Carefully remove from oven. Bon appétit!

Three Cheese Demi-Loaf Instructions

**NUTRITION** per serving Calories: 440, Carbohydrates: 58g, Sugar: 40g, Added Sugar: 39g, Fiber: 1g, Protein: 5g, Sodium: 310mg, Fat: 21g, Saturated Fat: 6g, Trans Fat: 0g, Cholesterol: 90mg, Potassium: 70mg, Calcium: 40mg, Iron: 1mg, Vitamin D: 0mcg



Calories: 141, Carbohydrates: 23g, Sugar: 1g, Added Sugar: 0g, Fiber: 2g, Protein: 6g, Sodium: 317mg, Fat: 2g, Saturated Fat: 1g, Trans Fat: 0g, Cholesterol: 5mg, Potassium: 30mg, Calcium: 57mg, Iron: 3mg, Vitamin D: 0mcg



# **Banana Bread Slice**

with walnut topping

## **Banana Bread Instructions**

- Refrigerate until use. If frozen, thaw in refriaerator.
- Unwrap bread from packaging. Bon appétit!



# Egg, Uncured Bacon, and Cheese Burrito

heat and eat breakfast

### **Burrito Instructions**

- · Refrigerate until use.
- Unwrap burrito, then loosely rewrap in its packaging.
- Place on microwave-safe plate.
- Microwave, 90 seconds, turning halfway through.
- Rest, 1 minute. Unwrap, and enjoy. Bon appétit!

Calories: 440, Carbohydrates: 58g, Sugar: 40g, Added Sugar: 39g, Fiber: 1g, Protein: 5g, Sodium: 310mg, Fat: 21g, Saturated Fat: 6g, Trans Fat: 0g, Cholesterol: 90mg, Potassium: 70mg, Calcium: 40mg, Iron: 1mg, Vitamin D: 0mcg

Contains: milk, eggs, wheat, soy

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review meal labels for updated information.





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# Chocolate Lava Cake

with molten chocolate center



#### Lava Cake Instructions

- Keep refrigerated or frozen until ready to use.
- Remove cake from refrigerator or freezer and remove outer plastic wrap.
- If heating from frozen:
- If using microwave: Keep lava cake in original container and microwave until center is warm, 45-60 seconds. Carefully remove from microwave. Rest in container, 1 minute. Bon appétit!
- If using oven: Preheat oven to 350 degrees. Keep lava cake in original container. Place directly on rack in hot oven and bake until center is warm, 10-15 minutes. Carefully remove from oven. Rest in container, 1 minute. Bon appétit!
- · If heating from thawed:
- If using microwave: Keep lava cake in original container and microwave until center is warm, 30-45 seconds. Carefully remove from microwave. Rest in container, 1 minute. Bon appétit!
- If using oven: Preheat oven to 350 degrees. Keep lava cake in original container. Place directly on rack in hot oven and bake until center is warm, 8-10 minutes. Carefully remove from oven. Rest in container, 1 minute. Bon appétit!

NUTRITION per serving

Calories: 293, Carbohydrates: 35g, Sugar: 24g, Added Sugar: 2g, Fiber: Og, Protein: 5g, Sodium: 144mg, Fat: 17g, Saturated Fat: 9g, Trans Fat: Og, Cholesterol: 56mg, Potassium: 202mg, Calcium: 33mg, Iron: 2mg,

# **Everything Chopped Salad**

with everything seasoned ranch dressing



#### Salad Instructions

- Refrigerate until use.
- Remove all salad ingredients from packaging and gently toss with dressing to combine. Bon appétit!

# **Everything Chopped Salad & Chicken** with 2 ready-to-cook chicken breasts



#### Salad Instructions

- Refrigerate until use.
- Remove all **salad** ingredients from packaging and gently toss with **dressing** to combine. Bon appétit!

#### **Chicken Instructions**

- Pat chicken dry. We recommend seasoning both sides with 1/4 tsp. salt and a pinch of pepper.
- Use a large non-stick pan with 2 tsp. olive oil over medium heat and cook to a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- For grilling, follow same instructions, heating grill to medium heat and spraying with cooking spray.

NUTRITION per serving

Calories: 176, Carbohydrates: 13g, Sugar: 3g, Added Sugar: 1g, Fiber: 2g, Protein: 3g, Sodium: 333mg, Fat: 13g, Saturated Fat: 2g, Trans Fat: 0g, Cholesterol: 9mg, Potassium: 224mg, Calcium: 50mg, Iron: 1mg, Vitamin

**NUTRITION** per serving

Calories: 440, Carbohydrates: 58g, Sugar: 40g, Added Sugar: 39g, Fiber: 1g, Protein: 5g, Sodium: 310mg, Fat: 21g, Saturated Fat: 6g, Trans Fat: 0g, Cholesterol: 90mg, Potassium: 70mg, Calcium: 40mg, Iron: 1mg,