



Pumpkin Cranberry Cake

with tart candied cranberries

Cake Instructions

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

NUTRITION per serving
Calories: 318, Carbohydrates: 50g, Sugar: 34g, Added Sugar: 32g, Fiber: 1g, Protein: 3g, Sodium: 198mg, Fat: 12g, Saturated Fat: 2g, Trans Fat: 0g, Cholesterol: 30mg, Potassium: 510mg, Calcium: 37mg, Iron: 1mg, Vitamin D: 0mcg



Three Cheese Asiago–Demi Loaf

simply bake and eat

Three Cheese Asiago Demi-Loaf Instructions

- Refrigerate until 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!

NUTRITION per serving
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



Four-Cheese Pepperoni Pizza

appetizer-style flatbread

Pizza Instructions

- *If frozen, thaw in refrigerator before use. Keep refrigerated until ready to use.*
- Move oven rack to middle position. Preheat oven to 375 degrees. Remove **pizza** from refrigerator and remove plastic.
- Place directly on middle rack in hot oven and bake until heated through, 15-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

NUTRITION per serving
Calories: 390, Carbohydrates: 46g, Sugar: 3g, Added Sugar: 1g, Fiber: 3g, Protein: 18g, Sodium: 743mg, Fat: 15g, Saturated Fat: 8g, Trans Fat: 0g, Cholesterol: 38mg, Potassium: 217mg, Calcium: 290mg, Iron: 4mg, Vitamin D: 0mcg



Classic Cheesecake 2-pack

with graham cookie crust

Cheesecake Instructions

- Refrigerate or freeze until use. *If frozen, thaw in refrigerator, 4-6 hours.*
- Once thawed, remove from packaging. Bon appétit!

NUTRITION per serving
Calories: 299, Carbohydrates: 25g, Sugar: 19g, Added Sugar: 18g, Fiber: 1g, Protein: 5g, Sodium: 326mg, Fat: 20g, Saturated Fat: 12g, Trans Fat: 1g, Cholesterol: 105mg, Potassium: 93mg, Calcium: 54mg, Iron: 0mg, Vitamin D: 0mcg

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

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Egg White & Chicken Sausage Burrito

with potatoes and pepper jack cheese



Burrito Instructions

- Refrigerate until use.
- *If using microwave:* Unwrap burrito and use wrapper to loosely re-wrap. Place on microwave-safe plate. Microwave, 1 minute. Carefully remove from microwave and flip burrito. Microwave again until heated through, 1 minute. Carefully remove from microwave and rest, 1 minute. Bon appétit!
- *If using oven:* Preheat oven to 350 degrees. Remove wrapper. Place burrito on baking sheet. Bake uncovered on center rack of hot oven until heated through, 30-35 minutes. Carefully remove from oven. Rest, 1 minute. Bon appétit!

NUTRITION per serving

Calories: 530, Carbohydrates: 53g, Sugar: 3g, Added Sugar: 2g, Fiber: 5g, Protein: 26g, Sodium: 930mg, Fat: 22g, Saturated Fat: 8g, Trans Fat: 0g, Cholesterol: 45mg, Potassium: 370mg, Calcium: 310mg, Iron: 5mg, Vitamin D: 0mcg

Chicken Fajita Burrito

with seasoned rice and pepper jack cheese filling



Burrito Instructions

- Refrigerate until use.
- *If using microwave:* Unwrap burrito and use wrapper to loosely re-wrap. Place on microwave-safe plate. Microwave, 45 seconds. Carefully remove from microwave and flip burrito. Microwave again until heated through, 45-60 seconds. Carefully remove from microwave and rest, 1 minute. Bon appétit!
- *If using oven:* Preheat oven to 350 degrees. Remove wrapper. Place burrito on baking sheet. Bake uncovered on center rack of hot oven until heated through, 30-35 minutes. Carefully remove from oven. Rest, 1 minute. Bon appétit!

NUTRITION per serving

Calories: 490, Carbohydrates: 64g, Sugar: 7g, Added Sugar: 1g, Fiber: 6g, Protein: 22g, Sodium: 1020mg, Fat: 14g, Saturated Fat: 3g, Trans Fat: 0g, Cholesterol: 40mg, Potassium: 530mg, Calcium: 250mg, Iron: 5mg, Vitamin D: 0mcg

