



Banana Bread Slice

with walnut topping

Banana Bread Instructions

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

NUTRITION per serving
Calories: 370, Carbohydrates: 47g, Sugar: 26g, Added Sugar: 21g, Fiber: 2g, Protein: 5g, Sodium: 260mg, Fat: 18g, Saturated Fat: 3g, Trans Fat: 0g, Cholesterol: 50mg, Potassium: 240mg, Calcium: 20mg, Iron: 2mg, Vitamin D: 0mcg



Lemon Cake Slice

with rich lemon icing

Lemon Cake Instructions

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

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



Garlic Bread

simply bake and eat

Garlic Bread Instructions

- Keep frozen until use.
- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Remove **bread** from packaging.
- Place bread on a baking sheet and bake in hot oven until golden brown, 12-15 minutes.
- *If defrosted, reduce cooking time and check for doneness sooner.*
- Carefully remove from oven. Bon appétit!

NUTRITION per serving
Calories: 106, Carbohydrates: 15g, Sugar: 0g, Added Sugar: 0g, Fiber: 1g, Protein: 3g, Sodium: 201mg, Fat: 4g, Saturated Fat: 2g, Trans Fat: 0g, Cholesterol: 10mg, Potassium: 25mg, Calcium: 5mg, Iron: 0mg, Vitamin D: 0mcg



Cinnamon Bread Slice

with smooth cinnamon icing

Cinnamon Bread Slice Instructions

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

NUTRITION per serving
Calories: 370, Carbohydrates: 44g, Sugar: 2g, Added Sugar: 1g, Fiber: 2g, Protein: 17g, Sodium: 693mg, Fat: 14g, Saturated Fat: 4g, Trans Fat: 0g, Cholesterol: 23mg, Potassium: 203mg, Calcium: 170mg, Iron: 3mg, Vitamin D: 0mcg

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

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Pineapple Upside Down Cake

with caramelized pineapple topping



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 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:* Turn oven on to 350 degrees. Let preheat, at least 10 minutes. Keep 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 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:* Turn oven on to 350 degrees. Let preheat, at least 10 minutes. Keep 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: 386, Carbohydrates: 50g, Sugar: 34g, Added Sugar: 14g, Fiber: 0g, Protein: 3g, Sodium: 261mg, Fat: 20g, Saturated Fat: 8g, Trans Fat: 0g, Cholesterol: 74mg, Potassium: 74mg, Calcium: 20mg, Iron: 1mg, Vitamin D: 0mcg

Pesto Chicken Pizza

appetizer-style flatbread



Pizza Instructions

- Refrigerate until use. *If frozen, thaw in refrigerator.*
- Move oven rack to middle position. Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Remove **pizza** from refrigerator and remove plastic.
- Place pizza directly on middle rack in hot oven and bake until heated through, 16-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

NUTRITION per serving

Calories: 370, Carbohydrates: 44g, Sugar: 2g, Added Sugar: 1g, Fiber: 2g, Protein: 17g, Sodium: 693mg, Fat: 14g, Saturated Fat: 4g, Trans Fat: 0g, Cholesterol: 23mg, Potassium: 203mg, Calcium: 170mg, Iron: 3mg, Vitamin D: 0mcg

