

Three Cheese Asiago-Demi Loaf simply bake and eat

Three Cheese Asiago Demi-Loaf Instructions

- 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!



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 microwavesafe 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: Move oven rack to middle position. 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: 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:
Omca

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



Chocolate Chip Cheesecake

2 mini cheesecakes with chocolate cookie crust

Cheesecake Instructions

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



Spinach & Artichoke Pizza

appetizer-style flatbread

Pizza Instructions

- Refrigerate until use. If frozen, thaw in refrigerator.
- Move oven rack to middle position. Preheat oven to 375 degrees. Remove pizza from refrigerator and remove plastic.
- Place pizza directly on middle rack in hot oven and bake until heated through, 18-20 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

NUTRITION per serving

Calories: 333, Carbohydrates: 45g, Sugar: 6g, Added Sugar: 1g, Fiber: 3g, Protein: 13g, Sodium: 663mg, Fat: 11g, Saturated Fat: 5g, Trans Fat: 0g, Cholesterol: 27mg, Potassium: 183mg, Calcium: 197mg, Iron: 3mg, Vitamin D: 0mcg

Calories: 289, Carbohydrates: 25g, Sugar: 20g, Added Sugar: 18g, Fiber: 1g, Protein: 5g, Sodium: 277mg, Fat: 19g, Saturated Fat: 11g, Trans Fat: 1g, Cholesterol: 90mg, Potassium: 104mg, Calcium: 47mg, Iron: 1mg, Vitamin D: 0mcg

*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: 351, Carbohydrates: 39g, Sugar: 27g, Added Sugar: 21g, Fiber: 2g, Protein: 4g, Sodium: 210mg, Fat: 22g, Saturated Fat: 8g, Trans Fat: 0g, Cholesterol: 35mg, Potassium: 151mg, Calcium: 27mg, Iron: 2mg, Vitamin D: 0mcg

Sausage & Buttermilk Biscuits

2 mini breakfast sliders



Sausage Biscuit Instructions

- Refrigerate or freeze until use. Packaging and sandwiches will be hot after cooking, use caution!
- If frozen:
- If using microwave: Keep sandwiches in packaging; do not puncture. Place sandwiches on a microwave-safe plate and microwave, 45 seconds. Don't worry if packaging pops.
 Rest, 1 minute, then remove from microwave and remove packaging. Bon appétit!
- If using oven: Thaw sandwiches in refrigerator. Preheat oven to 350 degrees. Remove sandwiches from packaging and wrap each sandwich in foil. Place on a baking sheet and bake in hot oven, 16-18 minutes. Carefully remove from oven and unwrap. Bon appétit!
- If thawed
- If using microwave: Keep sandwiches in packaging; do not puncture. Place sandwiches on a microwave-safe plate and microwave, 30 seconds. Rest, 1 minute, then remove from microwave and remove packaging. Bon appétit!
- If using oven: Use same instructions as frozen. Bon appétit!

NUTRITION per serving

Calories: 280, Carbohydrates: 20g, Sugar: 2g, Added Sugar: 0g, Fiber: 0g, Protein: 4g, Sodium: 810mg, Fat: 19g, Saturated Fat: 8g, Trans Fat: 0g, Cholesterol: 30mg, Potassium: 67mg, Calcium: 21mg, Iron: 2mg, Vitamin D: 0mcg

