



Garlic Bread

simply bake and eat

Garlic Bread Instructions

- Keep frozen until ready to use.
- Preheat oven to 400 degrees. 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



Sausage, Egg & Cheese Sandwich

2 mini breakfast sliders

Sandwich Instructions

- Refrigerate or freeze until use.
- If frozen: Thaw **sandwich**. Open one end of packaging, leaving sandwich inside packaging. Place on microwave-safe plate and microwave until warmed through, 45-50 seconds. Carefully remove from packaging. Bon appétit!
- If thawed: Open one end of packaging, leaving sandwich inside packaging. Place on microwave-safe plate and microwave until warmed through, 30-40 seconds. Carefully remove from packaging. Bon appétit!

NUTRITION per serving

Calories: 567, Carbohydrates: 41g, Sugar: 7g, Added Sugar: 6g, Fiber: 2g, Protein: 18g, Sodium: 987mg, Fat: 37g, Saturated Fat: 13g, Trans Fat: 0g, Cholesterol: 157mg, Potassium: 288mg, Calcium: 140mg, Iron: 3mg, Vitamin D: 1mcg



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: 447, Carbohydrates: 61g, Sugar: 40g, Added Sugar: 39g, Fiber: 1g, Protein: 5g, Sodium: 306mg, Fat: 20g, Saturated Fat: 5g, Trans Fat: 0g, Cholesterol: 68mg, Potassium: 75mg, Calcium: 51mg, Iron: 2mg, Vitamin D: 0mcg



Avocado Ranch Chopped Salad

with avocado ranch dressing

Salad Instructions

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

NUTRITION per serving

Calories: 168, Carbohydrates: 10g, Sugar: 4g, Added Sugar: 1g, Fiber: 3g, Protein: 4g, Sodium: 266mg, Fat: 13g, Saturated Fat: 2g, Trans Fat: 0g, Cholesterol: 15mg, Potassium: 271mg, Calcium: 101mg, 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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Blueberry Pie Crisp

with brown butter streusel 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:* Preheat oven to 350 degrees. 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:* Preheat oven to 350 degrees. 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: 332, Carbohydrates: 61g, Sugar: 45g, Added Sugar: 40g, Fiber: 0g, Protein: 3g, Sodium: 102mg, Fat: 10g, Saturated Fat: 6g, Trans Fat: 0g, Cholesterol: 26mg, Potassium: 50mg, Calcium: 11mg, Iron: 0mg, Vitamin D: 0mcg

Goopy Butter Cake

with crackly sugar crust



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: 437, Carbohydrates: 65g, Sugar: 46g, Added Sugar: 45g, Fiber: 1g, Protein: 4g, Sodium: 238mg, Fat: 18g, Saturated Fat: 10g, Trans Fat: 0g, Cholesterol: 94mg, Potassium: 24mg, Calcium: 34mg, Iron: 0mg, Vitamin D: 0mcg

Avocado Ranch Chopped Salad & Chicken

with 2 ready-to-cook chicken breasts



Chicken Instructions

- Pat **chicken** dry. We recommend seasoning both sides with ¼ 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.*

Salad Instructions

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

NUTRITION per serving

Calories: 444, Carbohydrates: 16g, Sugar: 6g, Added Sugar: 1g, Fiber: 4g, Protein: 41g, Sodium: 865mg, Fat: 23g, Saturated Fat: 5g, Trans Fat: 0g, Cholesterol: 136mg, Potassium: 923mg, Calcium: 160mg, Iron: 2mg, Vitamin D: 0mcg