

Blueberry Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:
www.homechef.com/20129



COOK
WITHIN
3
DAYS

Cake Instructions

- Refrigerate or freeze until 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!

Breakfast Sausage Scramble Crunch Rolls

WITH CHEESE, HASH BROWNS, AND RED PEPPER FILLING

View nutritional information at:
www.homechef.com/20093



COOK
WITHIN
3
DAYS

Crunch Roll Instructions

- Freeze until use.
- Preheat oven to 400 degrees. Remove **rolls** from packaging. Prepare a baking sheet with foil and **cooking spray**. Place rolls on prepared baking sheet. Bake in hot oven until heated through, 18-20 minutes.
- Carefully remove from oven. Let rest, 1 minute. Bon appétit!

Chocolate Chip Banana Bread Mix

ADD-YOUR-OWN BANANAS, SYRUP, MILK, AND OIL

View nutritional information at:
www.homechef.com/21054



COOK
WITHIN
3
DAYS

Banana Bread Instructions

- Package does not include bananas, oil, milk, or syrup.
- Preheat oven to 350 degrees. Spray pan with **cooking spray**. For a loaf, use a standard 9" x 5" loaf pan. For muffins, use a standard 12-count muffin tin.
- Cut 3 **medium bananas** into pieces. (If super ripe, use 2.) Whisk or stir banana pieces, 2 Tbsp. **canola oil** (or substitute with 2 Tbsp. melted coconut oil, avocado oil, butter, or yogurt), 2 Tbsp. **milk**, and 1 Tbsp. **maple syrup** (or substitute with 1 Tbsp. agave or honey) in a mixing bowl until combined and smooth.
- Add **dry mix** and stir until just combined. Pour batter into prepared loaf or muffin tin.

- Bake in hot oven until toothpick comes out clean, 50-60 minutes for a loaf, or 25-35 minutes for muffins.
- Carefully remove from oven. Let cool, at least 10 minutes. Bon appétit!
- *If not eating right away, you can store your banana bread in the refrigerator for up to 5 days, or in the freezer for up to 6 months.*

Asian-Style Chopped Salad

WITH ASIAN-STYLE SESAME DRESSING

View nutritional information at:
www.homechef.com/17962



COOK
WITHIN
3
DAYS

Salad Instructions

- Refrigerate until use.
- Remove all **salad** ingredients from packaging. Toss or gently stir with **dressing** until combined. Bon appétit!

Asian-Style Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:
www.homechef.com/17963



COOK
WITHIN
3
DAYS

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. Toss or gently stir with **dressing** until combined. Once cool enough to handle, slice chicken into 1/2" slices, if desired, and top salad with chicken. Bon appétit!

Pesto Chicken Pizza & Asian-Style Chopped Salad

WITH ASIAN-STYLE SESAME DRESSING

View nutritional information at:
www.homechef.com/20145



COOK
WITHIN
3
DAYS

Salad Instructions

- Refrigerate until use.
- Remove all **salad** ingredients from packaging. Toss or gently stir with **dressing** until combined. Bon appétit!

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, 16-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

Three Cheese Asiago Demi Loaf & Asian-Style Chopped Salad

WITH ASIAN-STYLE SESAME DRESSING

View nutritional information at:
www.homechef.com/20134



COOK
WITHIN
3
DAYS

Salad Instructions

- Refrigerate until use.
- Remove all **salad** ingredients from packaging. Toss or gently stir with **dressing** until combined. Bon appétit!

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!

Lemon Cake Slices

TWO SLICES WITH RICH LEMON ICING

View nutritional information at:
www.homechef.com/20296



COOK
WITHIN
3
DAYS

Lemon Cake Instructions

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

Three Cheese Asiago–Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/20091



COOK
WITHIN
3
DAYS

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!

Banana Bread Slice

WITH WALNUT TOPPING

View nutritional information at:
www.homechef.com/19996



COOK
WITHIN
3
DAYS

Banana Bread Instructions

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

Vanilla Draft Latte

2 CANNED COLD BREW LATTES

View nutritional information at:
www.homechef.com/20111



COOK
WITHIN
3
DAYS

Latte Instructions

- *Keep refrigerated for best flavor quality. Do not shake can before opening.* Bon appétit!

Pesto Chicken Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/20113



COOK
WITHIN
3
DAYS

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, 16-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at:
www.homechef.com/21052



COOK
WITHIN
3
DAYS

Crunch Roll Instructions

- Freeze until use.
- Preheat oven to 400 degrees. Remove **rolls** from packaging. Prepare a baking sheet with foil and **cooking spray**. Place rolls on prepared baking sheet. Bake in hot oven until heated through, 18-20 minutes.
- Carefully remove from oven. Let rest, 1 minute.
- Bon appétit!

Buffalo-Style Chicken Crunch Rolls

WITH THREE-CHEESE BLEND AND HOT SAUCE

View nutritional information at:
www.homechef.com/21053



COOK
WITHIN
3
DAYS

Crunch Roll Instructions

- Freeze until use.
- Preheat oven to 400 degrees. Remove **rolls** from packaging. Prepare a baking sheet with foil and **cooking spray**. Place rolls on prepared baking sheet. Bake in hot oven until heated through, 18-20 minutes.
- Carefully remove from oven. Let rest, 1 minute.
- Bon appétit!