

## Apple Pie Crisp

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:  
[www.homechef.com/20087](http://www.homechef.com/20087)



COOK  
WITHIN  
**3**  
DAYS

### Apple Pie Crisp Instructions

- Refrigerate or freeze until use.
- Remove **apple pie crisp** from refrigerator or freezer and remove outer plastic wrap.
- **If heating from frozen:**
  - If using microwave: Keep apple pie crisp 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 apple pie crisp in original container. Place directly on rack in hot oven and bake until center is warm, 10-15 minutes. Carefully remove from oven. Rest, 1 minute. Bon appétit!

- **If heating from thawed:**
  - If using microwave: Keep apple pie crisp 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 apple pie crisp 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!

## Sausage & Buttermilk Biscuits

2 MINI BREAKFAST SLIDERS

View nutritional information at:  
[www.homechef.com/20119](http://www.homechef.com/20119)



COOK  
WITHIN  
**3**  
DAYS

### 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: Follow same instructions as frozen. Bon appétit!

## Chocolate Chip Banana Bread Mix

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

View nutritional information at:  
[www.homechef.com/21220](http://www.homechef.com/21220)



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.

## Buffalo Ranch Chopped Salad

WITH BUFFALO RANCH DRESSING

View nutritional information at:  
[www.homechef.com/20003](http://www.homechef.com/20003)



COOK  
WITHIN  
**3**  
DAYS

### Salad Instructions

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

## Buffalo Ranch Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/20004](http://www.homechef.com/20004)



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

## Margherita Pizza & Buffalo Ranch Chopped Salad

WITH BUFFALO RANCH DRESSING

View nutritional information at:  
[www.homechef.com/20006](http://www.homechef.com/20006)



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, 15-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

### Garlic Bread & Buffalo Ranch Chopped Salad WITH BUFFALO RANCH DRESSING

View nutritional information at:  
[www.homechef.com/20144](http://www.homechef.com/20144)



COOK  
WITHIN  
**3**  
DAYS

#### Salad Instructions

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

#### Garlic Bread Instructions

- Freeze until 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!

### Lemon Cake Slices TWO SLICES WITH RICH LEMON ICING

View nutritional information at:  
[www.homechef.com/20338](http://www.homechef.com/20338)



COOK  
WITHIN  
**3**  
DAYS

#### Lemon Cake Instructions

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

### Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:  
[www.homechef.com/19993](http://www.homechef.com/19993)



COOK  
WITHIN  
**3**  
DAYS

#### Garlic Bread Instructions

- Freeze until 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!

### Brazilian Cold Brew 2 CANNED MEDIUM-DARK ROAST COFFEES

View nutritional information at:  
[www.homechef.com/21308](http://www.homechef.com/21308)



COOK  
WITHIN  
**3**  
DAYS

#### Cold Brew Instructions

- Keep refrigerated for best flavor quality. Bon appétit!

### Cinnamon Cake Slice WITH SMOOTH CINNAMON ICING

View nutritional information at:  
[www.homechef.com/21218](http://www.homechef.com/21218)



COOK  
WITHIN  
**3**  
DAYS

#### Cinnamon Bread Slice Instructions

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

### Pesto Chicken Pizza APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/20711](http://www.homechef.com/20711)



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!

### Margherita Pizza APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/19056](http://www.homechef.com/19056)



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, 15-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

### Spinach & Artichoke Pizza APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/21219](http://www.homechef.com/21219)



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, 18-20 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

### Buffalo-Style Chicken Crunch Rolls WITH THREE-CHEESE BLEND AND HOT SAUCE

View nutritional information at:  
[www.homechef.com/20132](http://www.homechef.com/20132)



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. 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!