

### Apple Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:  
[www.homechef.com/20812](http://www.homechef.com/20812)



COOK  
WITHIN  
**3**  
DAYS

#### Cake 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 in container, 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!

### Chocolate Lava Cake

WITH MOLTEN CHOCOLATE CENTER

View nutritional information at:  
[www.homechef.com/20783](http://www.homechef.com/20783)



COOK  
WITHIN  
**3**  
DAYS

#### Lava 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 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:* Turn oven on to 350 degrees. Let preheat, at least 10 minutes. 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:* Turn oven on to 350 degrees. Let preheat, at least 10 minutes. 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!

### Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:  
[www.homechef.com/20789](http://www.homechef.com/20789)



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!

### Apple Cinnamon Oatmeal Bites

WITH STEEL-CUT OATS

View nutritional information at:  
[www.homechef.com/20785](http://www.homechef.com/20785)



COOK  
WITHIN  
**3**  
DAYS

#### Oatmeal Bites Instructions

- Freeze until use.
- Preheat oven to 400 degrees. Remove **oatmeal bites** from packaging.
- **If frozen:** Place oatmeal bites on a baking sheet and bake in hot oven until heated through, 13-15 minutes.
- **If thawed:** Place oatmeal bites on a baking sheet and bake in hot oven until heated through, 6-7 minutes.
- Carefully remove from oven and rest, 1-2 minutes. Bon appétit!

### Pancake, Sausage, Egg & Cheese Sandwich

HEAT AND EAT BREAKFAST SANDWICH

View nutritional information at:  
[www.homechef.com/22176](http://www.homechef.com/22176)



COOK  
WITHIN  
**3**  
DAYS

#### Pancake Sandwich Instructions

- Refrigerate or freeze until use.
- Remove **sandwich** from packaging. Wrap sandwich in a paper towel. Microwave until thawed, 90 seconds.
- Carefully flip sandwich. Microwave again until heated through, 50 seconds.
- Carefully remove from microwave. Rest, 1 minute. Bon appétit!

### Margherita Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/20871](http://www.homechef.com/20871)



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!

## Buffalo-Style Chicken Crunch Rolls

WITH THREE-CHEESE BLEND AND HOT SAUCE

View nutritional information at:  
[www.homechef.com/20910](http://www.homechef.com/20910)



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 Ranch Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/20881](http://www.homechef.com/20881)



COOK  
WITHIN  
**3**  
DAYS

### Chicken Instructions

- Pat **chicken** dry. We recommend seasoning both sides with  $\frac{1}{4}$  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 with **dressing** to combine.
- Once cool enough to handle, slice **chicken** into  $\frac{1}{2}$ " slices, if desired, and top salad with chicken. Bon appétit!

## Lemon Cake Slices

TWO SLICES WITH RICH LEMON ICING

View nutritional information at:  
[www.homechef.com/20914](http://www.homechef.com/20914)



COOK  
WITHIN  
**3**  
DAYS

### Lemon Cake Instructions

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

## Sharp Cheddar Cheese Spread

HAND-CRAFTED WISCONSIN CHEESE

View nutritional information at:  
[www.homechef.com/21755](http://www.homechef.com/21755)



COOK  
WITHIN  
**3**  
DAYS

### Cheese Spread Instructions

- Refrigerate until use. Bon appétit!

## Jalapeño Guacamole

WITH CILANTRO

View nutritional information at:  
[www.homechef.com/21000](http://www.homechef.com/21000)



COOK  
WITHIN  
**3**  
DAYS

### Guacamole Instructions

- Refrigerate until ready to use.
- Remove from packaging. Bon appétit!

## Prosciutto Panino

WITH THIN-SLICED MOZZARELLA

View nutritional information at:  
[www.homechef.com/21253](http://www.homechef.com/21253)



COOK  
WITHIN  
**3**  
DAYS

### Panino Instructions

- Refrigerate until use.
- Remove from packaging. Bon appétit!

## Buffalo Ranch Chopped Salad

WITH BUFFALO RANCH DRESSING

View nutritional information at:  
[www.homechef.com/20878](http://www.homechef.com/20878)



COOK  
WITHIN  
**3**  
DAYS

### Salad Instructions

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

## Tangerine Crunch Chopped Salad

WITH TOASTED QUINOA AND TANGERINE VINAIGRETTE

View nutritional information at:  
[www.homechef.com/21648](http://www.homechef.com/21648)



COOK  
WITHIN  
**3**  
DAYS

### Salad Instructions

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

## Mocha Latte

2 CANNED CHOCOLATE COLD BREW LATTES

View nutritional information at:  
[www.homechef.com/21014](http://www.homechef.com/21014)



COOK  
WITHIN  
**3**  
DAYS

### Latte Instructions

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

## Chocolate Peanut Butter Smoothie

WITH ALMOND MILK

View nutritional information at:  
[www.homechef.com/21752](http://www.homechef.com/21752)



COOK  
WITHIN  
**3**  
DAYS

### Smoothie Instructions

- Refrigerate until use.
- Shake well before drinking. Bon appétit!