

Chocolate Lava Cake

WITH MOLTEN CHOCOLATE CENTER

View nutritional information at:
www.homechef.com/22331



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!

Blueberry Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:
www.homechef.com/20908



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!

Apple Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:
www.homechef.com/20811



COOK
WITHIN
3
DAYS

Apple Crisp 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!

Sourdough-Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/20118



COOK
WITHIN
3
DAYS

Sourdough 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!

Sausage, Egg & Cheese Croissant

2 MINI BREAKFAST CROISSANTS

View nutritional information at:
www.homechef.com/20794



COOK
WITHIN
3
DAYS

Croissant Instructions

- Refrigerate or freeze until use.
- If frozen, thaw sandwich in refrigerator.
- Place **sandwich** on microwave-safe plate and microwave until heated through, 65-70 seconds.
- Carefully remove from packaging. *Sandwich will be hot!* Bon appétit!

Margherita Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/20869



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!

Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at:
www.homechef.com/21666



COOK
WITHIN
3
DAYS

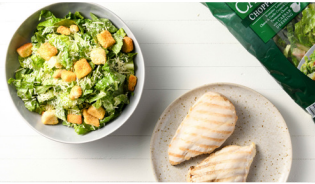
Crunch Roll Instructions

- 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!

Caesar Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:
www.homechef.com/20891



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.
- Remove from burner. Set aside to cool, 5 minutes.
- While chicken cooks, assemble salad.

Salad Instructions

- Refrigerate until use.
- Remove all **salad** ingredients from packaging and toss or gently mix with dressing until combined. Once cool enough to handle, slice **chicken** into $\frac{1}{2}$ " slices, if desired, and top salad with chicken. Bon appétit!

Belgian Waffles

2 WAFFLES WITH SWEET PEARL SUGAR

View nutritional information at:
www.homechef.com/20814



COOK
WITHIN
3
DAYS

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/21037



COOK
WITHIN
3
DAYS

Cheese Spread Instructions

- Refrigerate until use. Bon appétit!

Genoa Salame Charcuterie Snack Tray

WITH FONTINA CHEESE AND ROSEMARY CRACKERS

View nutritional information at:
www.homechef.com/21668



COOK
WITHIN
3
DAYS

Snack Tray Instructions

- Refrigerate until use. Bon appétit!

Prosciutto Panino

WITH THIN-SLICED MOZZARELLA

View nutritional information at:
www.homechef.com/21252



COOK
WITHIN
3
DAYS

Panino Instructions

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

Pico de Gallo Guacamole

WITH CILANTRO AND JALAPEÑO

View nutritional information at:
www.homechef.com/21636



COOK
WITHIN
3
DAYS

Pico de Gallo Guacamole Instructions

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

Caesar Chopped Salad

WITH CREAMY CAESAR DRESSING

View nutritional information at:
www.homechef.com/20888



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!

Brazilian Cold Brew

2 CANNED MEDIUM-DARK ROAST COFFEES

View nutritional information at:
www.homechef.com/20777



COOK
WITHIN
3
DAYS

Cold Brew Instructions

- Keep refrigerated for best flavor quality. Bon appétit!

Straw-nana Dream Smoothie

WITH COCONUT

View nutritional information at:
www.homechef.com/20996



COOK
WITHIN
3
DAYS

Smoothie Instructions

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