

Apple Pie Crisp

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:
www.homechef.com/21665



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 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/20781



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!

Chocolate Chip Cookie Skillet

READY-TO-BAKE

View nutritional information at:
www.homechef.com/21023



COOK
WITHIN
3
DAYS

Cookie Skillet Instructions

- Refrigerate or freeze until use.
- Preheat oven to 350 degrees. Remove from plastic packaging; keep **cookie** in aluminum pan. Bake in hot oven, 17-22 minutes (for "gooey" interior, bake closer to 17 minutes; for "well-done," bake closer to 22 minutes).
- *If baking from frozen, add additional 2 minutes to bake time.*
- Carefully remove from oven. Let cool slightly. Bon appétit!
- Do not consume raw.

Sausage & Buttermilk Biscuits

2 MINI BREAKFAST SLIDERS

View nutritional information at:
www.homechef.com/21641



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.

Pesto Chicken Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/21644



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/20868



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

View nutritional information at:
www.homechef.com/20873



COOK
WITHIN
3
DAYS

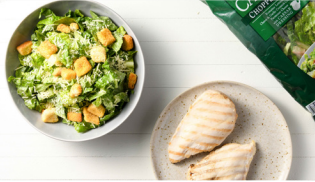
Crunch Roll Instructions

- 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/20890



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. Toss or gently stir 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!

Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/21232



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!

Prosciutto Panino

WITH THIN-SLICED MOZZARELLA

View nutritional information at:
www.homechef.com/21642



COOK
WITHIN
3
DAYS

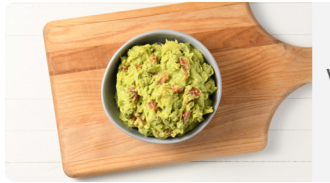
Panino Instructions

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

Pico De Gallo Guacamole

WITH CILANTRO AND JALAPEÑO

View nutritional information at:
www.homechef.com/20805



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/20887



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!

Cinnamon Coffee Cake Slices

WITH CRUNCHY STREUSEL TOPPING

View nutritional information at:
www.homechef.com/21029



COOK
WITHIN
3
DAYS

Coffee Cake Instructions

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

Blueberry Greek Yogurt Cup

WITH BLUEBERRY PUREE

View nutritional information at:
www.homechef.com/21035



COOK
WITHIN
3
DAYS

Yogurt Instructions

- Refrigerate until use.
- Remove lid and stir **yogurt** to combine. Bon appétit!

Triple Latte

2 CANNED COLD BREW LATTES

View nutritional information at:
www.homechef.com/21672



COOK
WITHIN
3
DAYS

Latte Instructions

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

Straw-nana Dream Smoothie

WITH COCONUT

View nutritional information at:
www.homechef.com/20995



COOK
WITHIN
3
DAYS

Smoothie Instructions

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