

## Blueberry Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:  
[www.homechef.com/22868](http://www.homechef.com/22868)



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!

## Chocolate Chip Cookie Skillet

READY-TO-BAKE

View nutritional information at:  
[www.homechef.com/22755](http://www.homechef.com/22755)



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.

## Quiche Lorraine

WITH SWISS CHEESE, UNCURED BACON, AND HAM

View nutritional information at:  
[www.homechef.com/22326](http://www.homechef.com/22326)



COOK  
WITHIN  
**3**  
DAYS

### Quiche Instructions

- Refrigerate until use.
- *If using oven:* Preheat oven to 350 degrees. Remove from packaging. Place **quiche** on baking sheet. Bake uncovered in hot oven until quiche reaches a minimum internal temperature of 165 degrees, 20-25 minutes. Carefully remove from oven. Rest, 5 minutes. Bon appétit!

- *If using microwave:* Remove from packaging. Place **quiche** on microwave-safe plate. Microwave until quiche reaches a minimum internal temperature of 165 degrees, 3-4 minutes. Carefully remove from microwave. Rest, 2 minutes. Bon appétit!

## Chicken with BBQ Ranch Sauce Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/21033](http://www.homechef.com/21033)



COOK  
WITHIN  
**3**  
DAYS

### Pizza Instructions

- *If frozen, thaw in refrigerator before use. Refrigerate until use.*
- Move oven rack to middle position. Preheat oven to 375 degrees. Remove **pizza** from refrigerator and remove plastic.
- Place directly on middle rack in hot oven and bake until heated through, 18-20 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

## Steak and Cheese Crunch Rolls

WITH ONIONS AND PEPPERS

View nutritional information at:  
[www.homechef.com/22619](http://www.homechef.com/22619)



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!

## Creamy Tomato Soup

SIMPLY HEAT AND EAT

View nutritional information at:  
[www.homechef.com/22732](http://www.homechef.com/22732)



COOK  
WITHIN  
**3**  
DAYS

### Soup Instructions

- Refrigerate until use.
- *If using stovetop:* For best results, remove **soup bag** from cup and place bag in pot of **boiling water**. (Rapidly boiling water minimizes bag contact with pot.) After 20 minutes, carefully remove bag from boiling water. Bag will be very hot; use caution. Cut a corner with scissors and pour into serving bowl. Bon appétit!

- *If using microwave:* Remove bag from cup. Cut a corner of bag with scissors and pour soup into microwave-safe bowl. (Do not microwave packaging cup.) Cover loosely with a paper towel. Microwave until heated through, 5-6 minutes, stirring halfway through. Use caution when handling; bowl and soup will be hot. Bon appétit!

## White Cheddar Mac & Cheese

SIMPLY HEAT AND EAT

View nutritional information at:  
[www.homechef.com/22796](http://www.homechef.com/22796)



COOK  
WITHIN  
**3**  
DAYS

### Mac & Cheese Instructions

- Refrigerate until use.
- If using stovetop: For best results, remove **mac & cheese bag** from cup and place bag in pot of **boiling water**. (Rapidly boiling water minimizes bag contact with pot.) Boil, 20 minutes. After 20 minutes, carefully remove bag from boiling water. Bag will be very hot; use caution. Cut a corner with scissors and pour into serving bowl. Bon appétit!

- If using microwave: Remove bag from cup. Cut a corner of bag with scissors and pour mac & cheese into microwave-safe bowl. (Do not microwave packaging cup.) Cover loosely with a paper towel. Microwave until heated through, 5-6 minutes, stirring halfway through. Use caution when handling; bowl and soup will be hot. Bon appétit!

## Avocado Ranch Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/22393](http://www.homechef.com/22393)



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 with **dressing** to combine. Once cool enough to handle, slice **chicken** into 1/2" slices, if desired, and top salad with chicken. Bon appétit!
- For salad only: Refrigerate until use. Remove all **salad** ingredients from packaging and gently toss with **dressing** to combine. Bon appétit!
- (View nutritional information at: [www.homechef.com/22622](http://www.homechef.com/22622)).

## Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:  
[www.homechef.com/22719](http://www.homechef.com/22719)



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!

## Charcuterie Snack Tray

WITH PROVOLONE, SALAME, AND CRACKERS

View nutritional information at:  
[www.homechef.com/22861](http://www.homechef.com/22861)



COOK  
WITHIN  
**3**  
DAYS

### Snack Tray Instructions

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

## Banana Bread Slices

TWO SLICES WITH WALNUT TOPPING

View nutritional information at:  
[www.homechef.com/23240](http://www.homechef.com/23240)



COOK  
WITHIN  
**3**  
DAYS

### Banana Bread Instructions

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

## Original Plain Cheesecake

WITH VANILLA COOKIE CRUST

View nutritional information at:  
[www.homechef.com/22338](http://www.homechef.com/22338)



COOK  
WITHIN  
**3**  
DAYS

### Cheesecake Instructions

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

## Hazelnut Butter Dark Chocolate Bar

WITH 70% CACAO

View nutritional information at:  
[www.homechef.com/22914](http://www.homechef.com/22914)



COOK  
WITHIN  
**3**  
DAYS

### Chocolate Bar Instructions

- Remove from packaging. Bon appétit!

## Cinnamon Rolls

WITH ICING

View nutritional information at:  
[www.homechef.com/22607](http://www.homechef.com/22607)



COOK  
WITHIN  
**3**  
DAYS

### Cinnamon Roll Instructions

- Refrigerate until use.
- Preheat oven to 350 degrees. Spray a round or square cake pan with **cooking spray**. Remove **cinnamon rolls** from packaging. Place rolls in pan. Bake uncovered in hot oven until golden-brown, 23-27 minutes (bake 1-2 minutes less if using non-stick pan). Carefully remove from oven. Spread **icing** over rolls. Bon appétit!

## Vanilla Draft Latte

2 CANNED COLD BREW LATTES

View nutritional information at:  
[www.homechef.com/22711](http://www.homechef.com/22711)



COOK  
WITHIN  
**3**  
DAYS

### Latte Instructions

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

## Magic Mango Smoothie

WITH COCONUT

View nutritional information at:  
[www.homechef.com/22780](http://www.homechef.com/22780)



COOK  
WITHIN  
**3**  
DAYS

### Smoothie Instructions

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