

## Maple Brown Sugar Oatmeal Bites

WITH PURE VERMONT MAPLE SYRUP

View nutritional information at:  
[www.homechef.com/22771](http://www.homechef.com/22771)



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!

## Blueberry Lemon Butter Cake

WITH JUICY MICHIGAN BLUEBERRIES

View nutritional information at:  
[www.homechef.com/22805](http://www.homechef.com/22805)



COOK  
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**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!

## Ginger Snap Cookie Baking Kit with Icing Drizzle

ADD-YOUR-OWN EGG

View nutritional information at:  
[www.homechef.com/22758](http://www.homechef.com/22758)



COOK  
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### Cookie Instructions

- Preheat oven to 350 degrees. In a mixing bowl, crack 1 **egg** (not provided) and separate white from yolk; save yolk, discard white.
- In another mixing bowl, combine **granulated sugar, brown sugar, vegetable oil, molasses,** and egg yolk.
- In another mixing bowl, combine **flour, baking soda, cinnamon, ginger,** and salt.
- Line a baking sheet with provided parchment paper. Divide dough into 15 golf-ball sized dough balls. Place balls on prepared baking sheet, about 2"es apart.
- Bake in hot oven until flattened and firm around the edges, 8-10 minutes.
- Carefully remove from oven. Transfer cookies to wire rack. Let cool, 10 minutes. *If you don't have a wire rack, transfer to a cool, flat surface.*
- While cookies cool, combine **icing sugar** and 1 Tbsp. **water** in another mixing bowl until a thick-yet-pourable glaze mixture forms.
- Once cookies are cooled, drizzle glaze over cookies. Set aside until glaze sets. Bon appétit!

## Pork Sausage & Cheese Egg Bites

WITH CHEDDAR, GOUDA, HAVARTI, AND SWISS

View nutritional information at:  
[www.homechef.com/22615](http://www.homechef.com/22615)



COOK  
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### Egg Bite Instructions

- Refrigerate or freeze until use.
- **If using oven:** Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Remove **egg bites** from packaging. Place on prepared baking sheet. Bake in hot oven until heated through, 8-10 minutes. Carefully remove from oven. Rest, 3 minutes. Bon appétit!
- **If using microwave:** Cut slit in film or peel back corner of film to vent. Microwave until heated through, 2-2 1/2 minutes. Carefully remove from microwave. Rest, 3 minutes. Bon appétit!

## White Cheddar Mac & Cheese

SIMPLY HEAT AND EAT

View nutritional information at:  
[www.homechef.com/22333](http://www.homechef.com/22333)



COOK  
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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!

## Broccoli Cheddar Soup

SIMPLY HEAT AND EAT

View nutritional information at:  
[www.homechef.com/22335](http://www.homechef.com/22335)



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.) 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 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!

## Everything Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/22819](http://www.homechef.com/22819)



COOK  
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### 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/22396](http://www.homechef.com/22396)).

## Pesto Chicken Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/22804](http://www.homechef.com/22804)



COOK  
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### 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!

## Brew Master Pub Cheese Spread

HAND-CRAFTED WISCONSIN CHEESE

View nutritional information at:  
[www.homechef.com/22967](http://www.homechef.com/22967)



COOK  
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### Cheese Spread Instructions

- Refrigerate until use. Bon appétit!

## Buffalo-Style Chicken Crunch Rolls

WITH THREE-CHEESE BLEND AND HOT SAUCE

View nutritional information at:  
[www.homechef.com/22790](http://www.homechef.com/22790)



COOK  
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### 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!

## Sourdough-Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at:  
[www.homechef.com/22395](http://www.homechef.com/22395)



COOK  
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### 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!

## Avocado Ranch Chopped Salad

WITH AVOCADO RANCH DRESSING

View nutritional information at:  
[www.homechef.com/22391](http://www.homechef.com/22391)



COOK  
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DAYS

### Salad Instructions

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

## Dark Chocolate Strawberries

WITH HYPER-DRIED FRESH BERRIES

View nutritional information at:  
[www.homechef.com/22608](http://www.homechef.com/22608)



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### Chocolate Strawberry Instructions

- Store at room temperature. Remove from packaging. Bon appétit!

## Original Plain Cheesecake

WITH VANILLA COOKIE CRUST

View nutritional information at:  
[www.homechef.com/22810](http://www.homechef.com/22810)



COOK  
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### Cheesecake Instructions

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

## Mocha Draft Latte

2 CANNED CHOCOLATE COLD BREW LATTES

View nutritional information at:  
[www.homechef.com/22776](http://www.homechef.com/22776)



COOK  
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### 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/22779](http://www.homechef.com/22779)



COOK  
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### Smoothie Instructions

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