

## Apple Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:  
[www.homechef.com/22847](http://www.homechef.com/22847)



COOK  
WITHIN  
**3**  
DAYS

### Apple Crisp 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!

## Red Velvet Cookie Skillet

READY-TO-BAKE

View nutritional information at:  
[www.homechef.com/22850](http://www.homechef.com/22850)



COOK  
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### 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, Egg & Cheese Croissant

2 MINI BREAKFAST CROISSANTS

View nutritional information at:  
[www.homechef.com/22709](http://www.homechef.com/22709)



COOK  
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### 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!

## Smoked Gouda Mac & Cheese

WITH SHELL PASTA

View nutritional information at:  
[www.homechef.com/22737](http://www.homechef.com/22737)



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 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 mac & cheese will be hot. Bon appétit!

## Nana Jude's Chicken Noodle Soup

SIMPLY HEAT AND EAT

View nutritional information at:  
[www.homechef.com/22336](http://www.homechef.com/22336)



COOK  
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**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!

## Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at:  
[www.homechef.com/22728](http://www.homechef.com/22728)



COOK  
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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!

## Meatlovers Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/21018](http://www.homechef.com/21018)



COOK  
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**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, 15-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

## Sweet Kale Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/22625](http://www.homechef.com/22625)



COOK  
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**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!
- 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)).

## Banana Bread Slices

TWO SLICES WITH WALNUT TOPPING

View nutritional information at:  
[www.homechef.com/22826](http://www.homechef.com/22826)



COOK  
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### Banana Bread Instructions

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

## Birthday Cake Granola Bars

WITH CHOCOLATE DRIZZLE

View nutritional information at:  
[www.homechef.com/22838](http://www.homechef.com/22838)



COOK  
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DAYS

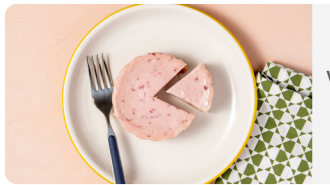
### Granola Bar Instructions

- Remove from packaging. Bon appétit!

## Strawberry Cheesecake

WITH VANILLA COOKIE CRUST

View nutritional information at:  
[www.homechef.com/22340](http://www.homechef.com/22340)



COOK  
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### Cheesecake Instructions

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

## Three Cheese Asiago-Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at:  
[www.homechef.com/22831](http://www.homechef.com/22831)



COOK  
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### 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!

## Prosciutto Panino

WITH THIN-SLICED MOZZARELLA

View nutritional information at:  
[www.homechef.com/22839](http://www.homechef.com/22839)



COOK  
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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/22629](http://www.homechef.com/22629)



COOK  
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DAYS

### Salad Instructions

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

## Brazilian Cold Brew

2 CANNED MEDIUM-DARK ROAST COFFEES

View nutritional information at:  
[www.homechef.com/22830](http://www.homechef.com/22830)



COOK  
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### Cold Brew Instructions

- Keep refrigerated for best flavor quality. Bon appétit!

## Straw-nana Dream Smoothie

WITH COCONUT

View nutritional information at:  
[www.homechef.com/22715](http://www.homechef.com/22715)



COOK  
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### Smoothie Instructions

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