

Chocolate Crinkle Cookie Baking Kit

ADD-YOUR-OWN EGGS

View nutritional information at:
www.homechef.com/22621



COOK
WITHIN
3
DAYS

Crinkle Cookie Instructions

- Preheat oven to 350 degrees.
- In a mixing bowl, combine **granulated sugar, vegetable oil, vanilla extract, and 2 eggs** (not provided). Add **flour, cocoa powder, baking powder, and salt** until dough forms. Roll dough into about 16 balls, about the size of a golf ball. *If dough gets too sticky, refrigerate for a few minutes until easier to work with.*
- Line a baking sheet with provided parchment paper.
- Place **confectioner's sugar** in another mixing bowl. Place dough balls in sugar and roll until coated. Transfer coated dough balls to prepared baking sheet, spacing at least 2" apart.

- Bake in hot oven until cookies have spread out and puffed up, 8-10 minutes.
- Carefully remove from oven. Transfer cookies to cooling rack (cookies will flatten as they cool). Bon appétit!

Chocolate Lava Cake

WITH MOLTEN CHOCOLATE CENTER

View nutritional information at:
www.homechef.com/22750



COOK
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3
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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/22754



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/20793



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/22736



COOK
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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.*) 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!

Creamy Tomato Soup

SIMPLY HEAT AND EAT

View nutritional information at:
www.homechef.com/22731



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.*) 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!

Margherita Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/22745



COOK
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3
DAYS

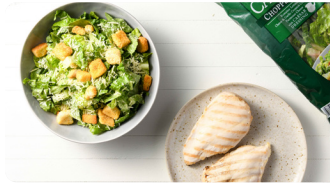
Pizza Instructions

- 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!

Caesar Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:
www.homechef.com/22760



COOK
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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!

Cinnamon Coffee Cake Slices

WITH CRUNCHY STREUSEL TOPPING

View nutritional information at:
www.homechef.com/22703



COOK
WITHIN
3
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Coffee Cake Instructions

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

Hazelnut Butter Dark Chocolate Bar

WITH 70% CACAO

View nutritional information at:
www.homechef.com/22896



COOK
WITHIN
3
DAYS

Chocolate Bar Instructions

- Remove from packaging. Bon appétit!

Genoa Salame Charcuterie Snack Tray

WITH FONTINA CHEESE AND ROSEMARY CRACKERS

View nutritional information at:
www.homechef.com/22724



COOK
WITHIN
3
DAYS

Snack Tray Instructions

- *Refrigerate until use. Bon appétit!*

Caesar Chopped Salad

WITH CREAMY CAESAR DRESSING

View nutritional information at:
www.homechef.com/22387



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!

Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/22613



COOK
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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!

Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at:
www.homechef.com/22727



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!

Vanilla Draft Latte

2 CANNED COLD BREW LATTES

View nutritional information at:
www.homechef.com/20096



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/22714



COOK
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3
DAYS

Smoothie Instructions

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