

Apple Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at:
www.homechef.com/22848



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!

Chocolate Chip Cookie Skillet

READY-TO-BAKE

View nutritional information at:
www.homechef.com/22756



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.

Chocolate Crinkle Cookie Kit

ADD-YOUR-OWN EGG

View nutritional information at:
www.homechef.com/22814



COOK
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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!

Quiche Lorraine

WITH SWISS CHEESE, UNCURED BACON, AND HAM

View nutritional information at:
www.homechef.com/22859



COOK
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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!

Creamy Tomato Soup

SIMPLY HEAT AND EAT

View nutritional information at:
www.homechef.com/22733



COOK
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3
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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!

Steak and Cheese Crunch Rolls

WITH ONIONS AND PEPPERS

View nutritional information at:
www.homechef.com/22863



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!

Meatlovers Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/21019



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!

Everything Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:
www.homechef.com/22820



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.

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/22799).

Cinnamon Rolls

WITH ICING

View nutritional information at:
www.homechef.com/22858



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!

Garlic Bread

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/22720



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!

Strawberry Mini Granola Bites

WITH OATS

View nutritional information at:
www.homechef.com/22617



COOK
WITHIN
3
DAYS

Granola Bites Instructions

- Remove from packaging. Bon appétit!

Dark Chocolate Bananas

WITH HYPER-DRIED BANANAS

View nutritional information at:
www.homechef.com/22879



COOK
WITHIN
3
DAYS

Banana Instructions

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

Prosciutto Panino

WITH THIN-SLICED MOZZARELLA

View nutritional information at:
www.homechef.com/22840



COOK
WITHIN
3
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/23603



COOK
WITHIN
3
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/22828



COOK
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3
DAYS

Cold Brew Instructions

- Keep refrigerated for best flavor quality. Bon appétit!

Cold Brew Coffee Protein Smoothie

WITH ALMOND MILK

View nutritional information at:
www.homechef.com/22877



COOK
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Smoothie Instructions

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