

Chocolate Lava Cake

WITH MOLTEN CHOCOLATE CENTER

View nutritional information at:
www.homechef.com/22751



COOK
WITHIN
3
DAYS

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!

Red Velvet Cookie Skillet

READY-TO-BAKE

View nutritional information at:
www.homechef.com/22851



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.

Berry Cobbler

WITH BUTTERMILK BISCUIT AND FOUR-BERRY COMPOTE

View nutritional information at:
www.homechef.com/22341



COOK
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Cobber Instructions

- Freeze until use. Thaw before heating.
- Remove plastic wrap.
- *If using microwave:* Keep **cobbler** in original container and microwave until center is warm, 20-30 seconds. Carefully remove from microwave. Invert onto plate. Bon appétit!

- *If using oven:* Turn oven on to 350 degrees. Let preheat, at least 10 minutes. Keep cobbler in original container. Place on a baking sheet. Bake in hot oven until center is warm, 4-6 minutes. Carefully remove from oven. Invert onto plate. Bon appétit!

Bacon & Cheese Egg Bites

WITH CHEDDAR

View nutritional information at:
www.homechef.com/22888



COOK
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3
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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, 2-2½ minutes. Carefully remove from microwave. Rest, 3 minutes. Bon appétit!

Soft Pretzel Bites

WITH SALT

View nutritional information at:
www.homechef.com/22610



COOK
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3
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Pretzel Instructions

- Keep frozen and thaw before baking.
- *If using microwave:* Place **pretzel bites** on a microwave-safe plate. Microwave until heated through, about 15 seconds per every 10 bites. Bon appétit!
- *If using oven:* Preheat oven to 300 degrees. Prepare a baking sheet with foil. Place pretzel bites on prepared baking sheet. Toast in hot oven until heated through, 4-5 minutes. Bon appétit!

- *If using stovetop:* Place a medium non-stick pan over medium heat and add **butter** or **coconut oil**. Add pretzel bites and toast until heated through, 4-5 minutes. Bon appétit!

Nana Jude's Chicken Noodle Soup

SIMPLY HEAT AND EAT

View nutritional information at:
www.homechef.com/22844



COOK
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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!

Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at:
www.homechef.com/22729



COOK
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3
DAYS

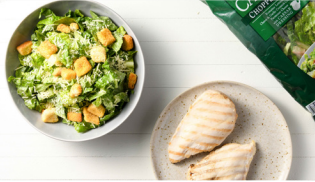
Crunch Roll Instructions

- 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!

Caesar Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at:
www.homechef.com/22762



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.
- 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 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/22741).

Cinnamon Coffee Cake Slices

WITH CRUNCHY STREUSEL TOPPING

View nutritional information at:
www.homechef.com/22704



COOK
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3
DAYS

Coffee Cake Instructions

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

Dark Chocolate Strawberries

WITH HYPER-DRIED FRESH BERRIES

View nutritional information at:
www.homechef.com/22786



COOK
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3
DAYS

Strawberry Instructions

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

Three Cheese Asiago-Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at:
www.homechef.com/22834



COOK
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3
DAYS

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!

Aged Asiago Cheese Spread

WISCONSIN 30 DAY-AGED CHEESE

View nutritional information at:
www.homechef.com/22895



COOK
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3
DAYS

Cheese Spread Instructions

- Refrigerate until use. Bon appétit!

Pesto Chicken Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/22802



COOK
WITHIN
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, 16-18 minutes.
- Carefully remove from oven. Rest, 3 minutes. Bon appétit!

Margherita Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at:
www.homechef.com/22747



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!

Caramel Draft Latte

2 CANNED COLD BREW LATTES

View nutritional information at:
www.homechef.com/22281



COOK
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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/22716



COOK
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Smoothie Instructions

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