

**Quiche Lorraine**

WITH SWISS CHEESE,  
UNCURED BACON, AND HAM

View nutritional information at:  
[www.homechef.com/24603](http://www.homechef.com/24603)

COOK WITHIN **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. Transfer **quiche** from aluminum pan to 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!

**Mini Sausage, Egg & Cheese Sandwich**

2 MINI BREAKFAST  
SANDWICHES

View nutritional information at:  
[www.homechef.com/24653](http://www.homechef.com/24653)

COOK WITHIN **3** DAYS

**Sandwich Instructions**

- Refrigerate or freeze until use.
- If frozen: Thaw **sandwich**. Open one end of packaging, leaving sandwich inside packaging. Place on microwave-safe plate and microwave until warmed through, 45-50 seconds. Carefully remove from packaging. Bon appétit!
- If thawed: Open one end of packaging, leaving sandwich inside packaging. Place on microwave-safe plate and microwave until warmed through, 30-40 seconds. Carefully remove from packaging. Bon appétit!

**Buffalo-Style Chicken Crunch Rolls**

WITH THREE-CHEESE BLEND  
AND HOT SAUCE

View nutritional information at:  
[www.homechef.com/24091](http://www.homechef.com/24091)

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!

**Meatlovers Pizza**

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/24099](http://www.homechef.com/24099)

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!

**Margherita Pizza**

APPETIZER-STYLE FLATBREAD

View nutritional information at:  
[www.homechef.com/24654](http://www.homechef.com/24654)

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

**Blueberry Lemon Butter Cake**

WITH JUICY MICHIGAN  
BLUEBERRIES

View nutritional information at:  
[www.homechef.com/24102](http://www.homechef.com/24102)

COOK WITHIN **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!

**Chocolate Chip Cookie Skillet**

READY-TO-BAKE

View nutritional information at:  
[www.homechef.com/23994](http://www.homechef.com/23994)

COOK WITHIN **3** DAYS

**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 Chip Banana Bread Mix**

ADD-YOUR-OWN BANANAS,  
SYRUP, MILK, AND OIL

View nutritional information at:  
[www.homechef.com/24000](http://www.homechef.com/24000)

COOK WITHIN **3** DAYS

**Banana Bread Instructions**

- Package does not include bananas, oil, milk, or syrup.
- Preheat oven to 350 degrees. Spray pan with **cooking spray**. For a loaf, use a standard 9" x 5" loaf pan. For muffins, use a standard 12-count muffin tin.
- Cut 3 **medium bananas** into pieces. (If super ripe, use 2.) Whisk or stir banana pieces, 2 Tbsp. **canola oil** (or substitute with 2 Tbsp. melted coconut oil, avocado oil, butter, or yogurt), 2 Tbsp. **milk**, and 1 Tbsp. **maple syrup** (or substitute with 1 Tbsp. agave or honey) in a mixing bowl until combined and smooth.

- Add **dry mix** and stir until just combined. Pour batter into prepared loaf or muffin tin.
- Bake in hot oven until toothpick comes out clean, 50-60 minutes for a loaf, or 25-35 minutes for muffins.
- Carefully remove from oven. Let cool, at least 10 minutes. Bon appétit!
- If not eating right away, you can store your banana bread in the refrigerator for up to 5 days, or in the freezer for up to 6 months.

**Sweet Kale Chopped Salad & Chicken**

WITH 2 READY-TO-COOK  
CHICKEN BREASTS

View nutritional information at:  
[www.homechef.com/24106](http://www.homechef.com/24106)

COOK WITHIN **3** DAYS

**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 stir or 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!

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### Maple Brown Sugar Oatmeal Bites

WITH PURE VERMONT MAPLE SYRUP

View nutritional information at: [www.homechef.com/24650](http://www.homechef.com/24650)

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!

### Dark Chocolate Strawberries

WITH HYPER-DRIED FRESH BERRIES

View nutritional information at: [www.homechef.com/24670](http://www.homechef.com/24670)

COOK WITHIN **3** DAYS

#### Chocolate 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/24080](http://www.homechef.com/24080)

COOK WITHIN **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!

### Sweet Kale Chopped Salad

WITH POPPYSEED DRESSING

View nutritional information at: [www.homechef.com/24097](http://www.homechef.com/24097)

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!

### Original Plain Cheesecake

WITH VANILLA COOKIE CRUST

View nutritional information at: [www.homechef.com/24104](http://www.homechef.com/24104)

COOK WITHIN **3** DAYS

#### Cheesecake Instructions

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

### Strawberry Cheesecake

WITH VANILLA COOKIE CRUST

View nutritional information at: [www.homechef.com/24666](http://www.homechef.com/24666)

COOK WITHIN **3** DAYS

#### Cheesecake Instructions

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