

### Cinnamon Cake Slices

TWO SLICES WITH SMOOTH CINNAMON ICING

View nutritional information at: [www.homechef.com/24120](http://www.homechef.com/24120)

COOK WITHIN **3** DAYS

#### Cinnamon Cake Slice Instructions

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

### Sausage, Egg & Cheese Croissant

2 MINI BREAKFAST CROISSANTS

View nutritional information at: [www.homechef.com/23944](http://www.homechef.com/23944)

COOK WITHIN **3** DAYS

#### 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!

### Blueberry Crisp Cake

WITH BROWN BUTTER STREUSEL TOPPING

View nutritional information at: [www.homechef.com/24050](http://www.homechef.com/24050)

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 Crinkle Cookie Kit

ADD-YOUR-OWN EGGS

View nutritional information at: [www.homechef.com/24151](http://www.homechef.com/24151)

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!

### Sourdough-Demi Loaf

SIMPLY BAKE AND EAT

View nutritional information at: [www.homechef.com/24020](http://www.homechef.com/24020)

COOK WITHIN **3** DAYS

#### Sourdough 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!

### Soft Pretzel Bites

WITH SALT

View nutritional information at: [www.homechef.com/24024](http://www.homechef.com/24024)

COOK WITHIN **3** DAYS

#### Pretzel Instructions

- Freeze until use. 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!

### Mac & Cheese Crunch Rolls

WITH CREAMY FOUR CHEESE MAC & CHEESE FILLING

View nutritional information at: [www.homechef.com/23967](http://www.homechef.com/23967)

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!

### Margherita Pizza

APPETIZER-STYLE FLATBREAD

View nutritional information at: [www.homechef.com/23986](http://www.homechef.com/23986)

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!

### Mediterranean Crunch Chopped Salad & Chicken

WITH 2 READY-TO-COOK CHICKEN BREASTS

View nutritional information at: [www.homechef.com/24153](http://www.homechef.com/24153)

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 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!

**Quiche Lorraine**

WITH SWISS CHEESE, UN-CURED BACON, AND HAM

 View nutritional information at: [www.homechef.com/24604](http://www.homechef.com/24604)

 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!

**Apple Cinnamon Oatmeal Bites**

WITH STEEL-CUT OATS

 View nutritional information at: [www.homechef.com/24608](http://www.homechef.com/24608)

 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!

**Chocolate Chip Cookie Skillet**

READY-TO-BAKE

 View nutritional information at: [www.homechef.com/24696](http://www.homechef.com/24696)

 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.

**Dark Chocolate Strawberries**

WITH HYPER-DRIED FRESH BERRIES

 View nutritional information at: [www.homechef.com/24671](http://www.homechef.com/24671)

 COOK WITHIN **3** DAYS

**Chocolate Strawberry Instructions**

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

**Strawberry Cheesecake**

WITH VANILLA COOKIE CRUST

 View nutritional information at: [www.homechef.com/24667](http://www.homechef.com/24667)

 COOK WITHIN **3** DAYS

**Cheesecake Instructions**

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

**Nana Jude's Chicken Noodle Soup**

SIMPLY HEAT AND EAT

 View nutritional information at: [www.homechef.com/24683](http://www.homechef.com/24683)

 COOK WITHIN **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!

**Strawberry Banana Smoothie**

WITH STRAWBERRY PUREE AND ORANGE JUICE

 View nutritional information at: [www.homechef.com/24675](http://www.homechef.com/24675)

 COOK WITHIN **3** DAYS

**Smoothie Instructions**

- Refrigerate until use. Shake well. Bon appétit!

**Triple Latte**

2 CANNED COLD BREW LATTES

 View nutritional information at: [www.homechef.com/24713](http://www.homechef.com/24713)

 COOK WITHIN **3** DAYS

**Latte Instructions**

- Keep refrigerated for best flavor quality. Do not shake can before opening. Bon appétit!