

**Banana Bread Slices**

TWO SLICES WITH WALNUT TOPPING

 View nutritional information at: [www.homechef.com/24112](http://www.homechef.com/24112)

 COOK WITHIN **3** DAYS

**Banana Bread Instructions**

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

**Cinnamon Cake Slices**

TWO SLICES WITH SMOOTH CINNAMON ICING

 View nutritional information at: [www.homechef.com/24121](http://www.homechef.com/24121)

 COOK WITHIN **3** DAYS

**Cinnamon Cake Slice Instructions**

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

**Breakfast Frittata**

WITH CHEESE, SAUSAGE, AND BACON

 View nutritional information at: [www.homechef.com/24115](http://www.homechef.com/24115)

 COOK WITHIN **3** DAYS

**Frittata Instructions**

- *Refrigerate until use.*
- *If using oven:* Preheat oven to 350 degrees. Remove from packaging. Place **frittata** on baking sheet. Bake uncovered in hot oven until frittata reaches a minimum internal temperature of 165 degrees, 15-20 minutes. Carefully remove from oven. Rest, 3 minutes. Bon appétit!

- *If using microwave:* Remove from packaging. Place **frittata** on microwave-safe plate. Cover with a paper towel. Microwave until frittata reaches a minimum internal temperature of 165 degrees, 2½-3 minutes. Carefully remove from microwave. Rest, 3 minutes. Bon appétit!

**Apple Crisp Cake**

WITH BROWN BUTTER STREUSEL TOPPING

 View nutritional information at: [www.homechef.com/24131](http://www.homechef.com/24131)

 COOK WITHIN **3** DAYS

**Apple Crisp Cake Instructions**

- *Refrigerate or freeze until use.*
- Remove **apple crisp 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!

**Dark Chocolate Bananas**

WITH HYPER-DRIED BANANAS

 View nutritional information at: [www.homechef.com/24119](http://www.homechef.com/24119)

 COOK WITHIN **3** DAYS

**Banana Instructions**

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

**Ginger Snap Cookie Baking Kit with Icing Drizzle**

ADD-YOUR-OWN EGG

 View nutritional information at: [www.homechef.com/24135](http://www.homechef.com/24135)

 COOK WITHIN **3** DAYS

**Cookie Instructions**

- Preheat oven to 350 degrees. In a mixing bowl, crack 1 **egg** (not provided) and separate white from yolk; save yolk, discard white.
- In another mixing bowl, combine, **granulated sugar, brown sugar, vegetable oil, molasses,** and egg yolk.
- In another mixing bowl, combine **flour, baking soda, cinnamon, ginger,** and salt.
- Line a baking sheet with provided parchment paper. Divide dough into 15 golf-ball sized dough balls. Place balls on prepared baking sheet, about 2"es apart.

- Bake in hot oven until flattened and firm around the edges, 8-10 minutes.
- Carefully remove from oven. Transfer cookies to wire rack. Let cool, 10 minutes. *If you don't have a wire rack, transfer to a cool, flat surface.*
- While cookies cool, combine **icing sugar** and 1 Tbsp. **water** in another mixing bowl until a thick-yet-pourable glaze mixture forms.
- Once cookies are cooled, drizzle glaze over cookies. Set aside until glaze sets. Bon appétit!

**Avocado Ranch Chopped Salad & Chicken**

WITH 2 READY-TO-COOK CHICKEN BREASTS

 View nutritional information at: [www.homechef.com/24138](http://www.homechef.com/24138)

 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!

**Garlic Bread**

SIMPLY BAKE AND EAT

 View nutritional information at: [www.homechef.com/23955](http://www.homechef.com/23955)

 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!

**Chicken with BBQ Ranch Sauce Pizza**

WITH ONIONS

 View nutritional information at: [www.homechef.com/24127](http://www.homechef.com/24127)

 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!

**Cinnamon Coffee Cake Slices**

WITH CRUNCHY STREUSEL TOPPING

 View nutritional information at: [www.homechef.com/24690](http://www.homechef.com/24690)

 COOK WITHIN **3** DAYS

**Coffee Cake Instructions**

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

**Bacon & Cheese Egg Bites**

WITH CHEDDAR

 View nutritional information at: [www.homechef.com/24611](http://www.homechef.com/24611)

 COOK WITHIN **3** DAYS

**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!

**Chocolate Chip Cookie Skillet**

READY-TO-BAKE

 View nutritional information at: [www.homechef.com/24695](http://www.homechef.com/24695)

 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.

**Brew Master Pub Cheese Spread**

HAND-CRAFTED WISCONSIN CHEESE

 View nutritional information at: [www.homechef.com/24703](http://www.homechef.com/24703)

 COOK WITHIN **3** DAYS

**Cheese Spread Instructions**

- Refrigerate until use. Bon appétit!

**Soft Pretzel Bites**

WITH SALT

 View nutritional information at: [www.homechef.com/24706](http://www.homechef.com/24706)

 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!

**Margherita Pizza**

APPETIZER-STYLE FLATBREAD

 View nutritional information at: [www.homechef.com/24655](http://www.homechef.com/24655)

 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!

**Broccoli Cheddar Soup**

SIMPLY HEAT AND EAT

 View nutritional information at: [www.homechef.com/23973](http://www.homechef.com/23973)

 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!

**Brew Master Pub Cheese Spread & Pretzel Bites**

APPETIZER DUO

 View nutritional information at: [www.homechef.com/24069](http://www.homechef.com/24069)

 COOK WITHIN **3** DAYS

**Cheese Spread Instructions**

- Refrigerate until use. Bon appétit!

**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!

**Blue Machine Smoothie**

WITH BANANA PUREE AND BLUEBERRY PUREE

 View nutritional information at: [www.homechef.com/24613](http://www.homechef.com/24613)

 COOK WITHIN **3** DAYS

**Smoothie Instructions**

- Refrigerate until use. Shake well. Bon appétit!