

Mini Pie Sampler

Getting Organized

4 MEEZ CONTAINERS

Chocolate

Carmel and

Lemon Mini

Pies

Snickers

Crumbles

Raspberry Coulis

White Chocolate

Chunks

5 Minutes to the Table

5 Minutes Hands On

1 Whisk Super Easy

Good to Know

Serves 2 – This dessert may look small, but it's rich. One mini pie is a filling dessert.

Health Snapshot per serving (serves 2)

360 Calories, 23g Fat, 20g Carbs, 4g Protein

15 Smart Points

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

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1. Warm the Lemon Mini Pie

Remove the **Lemon Mini Pie** from the container and place on a microwave-safe plate. Warm the pie for 25 seconds on 50% power or until you see the first signs of bubbling. Let the pie cool for a full 2 minutes.

2. Add the Snickers Crumbles to the Chocolate Carmel Mini Pie

While the Lemon Mini Pie is cooling, spread the **Snickers Crumbles** evenly across the top of the pie and press them firmly into the top chocolate layer. This keeps them securely in place and ensures you don't miss a single morsel. You will definitely have some extra snickers left over to munch on too (never a bad thing).

3. Top the Lemon Mini Pie

Spread just enough of the **Raspberry Coulis** to evenly cover the Lemon Mini Pie. Then sprinkle the **White Chocolate** chunks on top (as much as you want – you will have some extra of these too!).

4. Serve and enjoy!

Love this recipe? #meezmagic

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