

# Classic Strawberry Cheesecake

**5** Minutes to the Table

**5** Minutes Hands On

**1 Whisk** Super Easy

## Getting Organized

### EQUIPMENT

Large knife

### 2 MEEZ CONTAINERS

Eli's Original

Cheesecake

Strawberry Coulis

## Good to Know

**Serves 3-4** – This dessert is pretty rich so four people can easily enjoy it together.

Chef's tip: A coulis is a classic French fruit puree

### **Health Snapshot per serving (serves 4)**

300 Calories, 20g Fat, 24g Carbs, 1g Protein

13 Smart Points

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

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**1. Plate and cut the cheesecake**

Remove the cheesecake from the package and place on a serving plate. Run your knife under hot water for about 20 seconds and cut cheesecake into four or more slices.

**2. Top with Strawberry Coulis**

Pour all of the Strawberry Coulis on the top and sides of each slice. Be sure to cover the top completely and also get the coulis in between the slices so you have strawberry flavor in each and every bite! Serve and enjoy.

*Love this recipe? #meezmagic*

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**