

Formerly **Chrisco**
CANADA



Get Cookin' with **Bundl Box**TM 2025 Recipe Calendar



Recipes from Top Brands

Mondelez
International

Nestlé

SOFINA

SCHNEIDERS
EST. 1690

CONAGRA

CARDINAL

Betty Crocker

Centennial
FOODSERVICE

QUAKER
EST. 1877

Betty Crocker Chocolate Christmas Celebration Cake

Ingredients

Sugared Cranberries

- 1 1/4 cups granulated sugar
- 3/4 cup water

Cake

- 1 box Betty Crocker™ Super Moist™ Chocolate Fudge Cake Mix
- 1 box (3.4 oz) Jell-O™ chocolate-flavor instant pudding & pie filling mix

Frosting

- 2 cups Kraft Jet Puffed marshmallow creme (from two 7-oz jars)
- 1 1/4 cups butter, softened
- 1 teaspoon vanilla
- 1 to 2 tablespoons milk
- 3 1/4 cups powdered sugar

Decoration

- Fresh rosemary sprigs

Method

1. In 1-quart saucepan, mix 3/4 cup of the granulated sugar and 3/4 cup water. Heat to boiling over medium-high heat, stirring until sugar is dissolved. Remove from heat; cool 5 minutes. In small bowl, place cranberries. Pour syrup over berries; stir to blend. Refrigerate, uncovered, 1 hour, stirring occasionally.
2. Remove berries from refrigerator and drain; discard liquid. In small bowl, place remaining 1/2 cup granulated sugar. Working with a few berries at a time, roll one by one in the sugar to completely coat. Place on waxed paper-lined cookie sheet. Let stand at room temperature about 1 hour or until dry. Set aside.
3. Meanwhile, heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of three 8-inch round cake pans with cooking spray.
4. In large bowl, beat Cake ingredients with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Pour 1 2/3 cups of the batter in each pan.
5. Visit www.bundlbox.ca to get the rest of the recipe.



Prep Time
60 min



Cook Time
4 hrs 40 min



Serves
12 people

Betty
Crocker



Betty Crocker™ Super Moist™ Chocolate Fudge Cake Mix can be found in Merry Little Christmas (Code: 130)

DECEMBER

2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	Christmas Eve	24	Christmas Day	25	Boxing Day
26	27	28	29	30	31	1
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Slow Cooker Maple Cranberry Ham

Ingredients

- 4 shallots, peeled, halved and divided
- 1/2 cup dry white wine
- 8 cloves garlic, peeled
- 1 sprig rosemary
- 2 tbsp butter, melted
- 2 cups chicken broth
- 2 tbsp maple syrup
- 1/4 cup frozen cranberries
- 2-1/2 tbsp cornstarch

Method

Mince 1 of the shallots. In slow cooker, combine wine, garlic cloves, ¼ cup water, rosemary, butter, chicken broth, maple syrup, cranberries, and minced shallot; add ham spooning liquid over top. Cover with lid.

Cook ham on low heat for 3 hours or until internal temperature reaches 140°F when tested. Remove from slow cooker and tent with foil to keep warm. Stir together cornstarch and 2 tbsp water. Stir into cooking liquid. Cover, turn up slow cooker to high and cook, stirring once or twice, until thickened, about 10 minutes.



Prep Time
30 min



Cook Time
3 hrs 25 min



Serves
6 people



SCHNEIDERS
EST 1890



Schneiders Ham can be found in our
Breakfast buffet (Code: 216)



JANUARY

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																																																				
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Pulled Pork Nachos

Ingredients

- 1 Red Pepper
- 1 Jalapeno
- 1 bag of Tortilla Chips
- 1 cup Cheddar Cheese
- 1 cup Cardinal's Pulled Pork
- 1/4 cup sliced green onions
- 1/2 cup of sour cream
- 2 limes

Method

1. Preheat oven to 375°F
2. Layer a baking sheet with parchment.
3. In a bowl mix together sour cream and the juice of two limes.
4. Begin to layer your nachos.
5. Start with half of the available tortilla chips, then half the cheese, half the pulled pork. Top with some diced red pepper, sliced green onions and sliced jalapeno.
6. Bake for 7 minutes until the cheese starts to melt.
7. Remove from the oven and begin with the second layer. Layering in the same sequence as before.
8. Bake for another 7 minutes.
9. Remove from oven and garnish with our lime sour cream.
10. Enjoy



Prep Time
30 min



Cook Time
14 min



Serves
4 people

CARDINAL



Cardinal Pulled Pork can be found in one of the most popular bundl's Perfect Pork (Code: 207)

FEBRUARY

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31	1
Groundhog Day 2	3	4	5	6	7	8
9	10	11	12	13	Valentine's Day 14	15
16	Family Day 17	18	19	20	Yukon Heritage Day (Yukon) 21	22
23	24	25	26	27	28	1
2	3					

JANUARY 2025

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MARCH 2025

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Marshmallow Campfire Bars

with Oreo Cookie Pieces
& Honey Maid Grahams

Ingredients

- 7 oz. granulated sugar
- 7 oz. brown sugar
- 4 oz. room temperature butter, cubed
- 4 oz. Oreo Crème Icing Variegate, chilled
- 2 eggs
- 1 tsp. vanilla bean paste
- 10 oz. all-purpose flour
- 2½ oz. unsweetened cocoa powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 3¾ oz. Honey Maid Honey Grahams, coarsely crush
- 5¼ oz. Oreo Medium Cookie Pieces, divided
- 3½ oz. mini marshmallows

Method

Cream sugars, butter and Variegate with electric mixer fitted with paddle attachment until smooth. Add eggs, 1 at a time, mixing well after each. Beat in vanilla. Gradually add combined flour, cocoa, baking soda and salt in 3 additions, mixing until blended after each.

Spread dough evenly in parchment paper-lined half sheet pan coated with cooking spray. Sprinkle evenly with graham pieces and half the cookie pieces. Press down gently. Refrigerate 30 min. Bake in 350°F standard oven 12 to 15 min. or until dough is firm to the touch. Cool in pan to room temperature. Sprinkle with remaining cookie pieces and marshmallows.

Bake 3 to 5 min. or until marshmallows are golden brown. Cool completely before cutting.



Prep Time
35 min



Cook Time
20 min



Serves
6 people

Mondelēz
International



Both Oreo cookies and Honey Maid Grahams can be found in our Top Seller - Ultimate Bundl (Code: 111)

MARCH

2025

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9	Commonwealth Day	10	11	12	13	14																																																																																				
16	St. Patrick's Day	17	18	19	20	21																																																																																				
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Quaker Spring-Into Easter Cutout Cookies

Ingredients

- 1/2 Pound(s) (2 sticks margarine or butter, softened)
- 1 Cup(s) granulated sugar
- 1 Egg(s)
- 2 Tablespoon(s) low-fat (1%) milk
- 1 Teaspoon(s) vanilla
- 2-1/2 Cup(s) all-purpose flour
- 1 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) salt (optional)
- Assorted small candies or colored sugars
- Egg glaze

Method

- In large bowl, beat margarine and sugar until creamy.
- Add egg, milk and vanilla; beat well.
- Add combined flour, oats, baking soda and salt; mix well.
- Divide dough in half for easier handling.
- Cover; chill 2 to 3 hours.
- Heat oven to 350°F.
- Roll out dough to 1/8-inch thickness on lightly floured surface.
- Cut with floured 2 to 3-inch cookie cutters.
- Place 1 inch apart on ungreased cookie sheets.
- Decorate with candies and colored sugars or brush with egg glaze.
- Bake 8 to 10 minutes or until edges are light golden brown.
- Cool 1 minute on cookie sheets; remove to wire rack.
- Cool completely.
- Store tightly covered.



Prep Time
4 Hours



Cook Time
8- 10 min



Serves
6 people



Quaker Quick Oats can be found in the famous
Baker's Box (Code: 505)

APRIL 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	31	1	2	3	4	5
Tartan Day 6	7	8	Vimy Ridge Day 9	10	11	12
13	14	15	16	17	Good Friday 18	19
Easter Sunday 20	Easter Monday 21	22	23	24	25	26
27	28	29	30	1	2	3
4	5					

MARCH 2025

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9	10	11	12	13	14	15
16	17	18	19	20	21	22
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30	31					

MAY 2025

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11	12	13	14	15	16	17
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25	26	27	28	29	30	31

Centennial Bacon Wrapped Tenderloin Steaks

Ingredients

- 8 Centennial Bacon Wrapped Tenderloin Steaks
- 1tbsp Oil/Garlic butter
- Salt/Pepper To taste

Method

- In a frying pan add oil/butter and heat
(For BBQ application follow same time instructions)
- Sear bacon on each side for 30 seconds (2 min total)
- Place tenderloin in pan over medium heat and cook
4 minutes per side (time may be adjusted for desired doneness)
- Once cooked let meat rest for 4 minutes on a plate.
- Serve with desired sides (mashed potatoes, veg etc)



Prep Time
10 min



Cook Time
4 min



Serves
4 people



These delicious Bacon Wrapped Tenderloin Steaks can be found in our Mix n' Match Prime Cuts bundl (Code: 208)

MAY

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	28	29	30	1	2	3
4	5	6	7	8	9	10
Mothers' Day 11	12	13	14	15	16	17
18	Victoria Day (Many Regions) 19	20	21	22	23	24
25	26	27	28	29	30	31
1	2					

APRIL 2025

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27	28	29	30			

JUNE 2025

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15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

Schneiders Hot Dog Grazing Board

Ingredients

- 4 Schneiders Juicy Jumbos
- 4 Schneiders Juicy Jumbos Hot & Spicy
- 4 each Schneiders Original Smokies Singles and Cheddar Smokies Singles

Condiments:

Grainy mustard, Dijon mustard, yellow mustard, relish, ketchup, barbecue sauce, aioli

Toppings:

Grated cheese and/or cheese sauce, chopped onions, sauerkraut, salsa, guacamole, jalapenos, French fried onions, potato chips, hot banana peppers

Method

1. Arrange the coals on one side of the grill or turn off one burner so part of the grill is unheated.
2. Clean the grates. Place the hot dogs on the hot side of the grill parallel to the grates with at least an inch between each.
3. Cook, rotating every minute or so, until plump and browned to your liking, 6 to 10 minutes.



Prep Time
30 min



Cook Time
6-10 min



Serves
20 people



SCHNEIDERS
EST. 1890



Schneiders RedHots can be found in one of our most popular bundl's Freezer Filler (Code: 226)

JUNE

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
Fathers' Day15	16	17	18	19	20	National Indigenous Peoples Day21
22	23	24	25	26	27	28
29	30	1	2	3	4	5
6	7					

MAY 2025

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JULY 2025

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27	28	29	30	31		

Centennial Chicken Souvlaki Kabobs

Oven

Preheat oven to 350 degrees

On parchment paper lined sheet tray place spread skewers evenly and cover with tin foil. Cook for 10 minutes. Flip over and cook for a further 5 minutes. (remove foil for last five minutes) Add desired sauce to skewers or leave as is since they are already seasoned Serve (cooking times may vary depending on the oven)

BBQ

On a preheated/oiled grill place skewers on grill and cook for 7 minutes. Flip skewers and cook for a further 7 minutes. (cooking times may vary depending on grill.) Add desired sauce or leave as is since they are already seasoned.



Prep Time
10 min



Cook Time
7 - 15 min



Serves
5 people



The Chicken Kabobs can be found in our most popular Chicken bundl - Perfect Poultry (Code: 211)

JULY

2025

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Chicken Strips Burrito Bowl

Ingredients

- 8 strips JANES® Pub Style Chicken Strips
- 1 cup (250 mL) rice, cooked
- 1 can (540 mL) pinto beans, drained and rinsed
- 1 cup (250 mL) corn, cooked
- 1 cup (250 mL) shredded Cheddar cheese
- 1/2 cup (125 mL) pico de gallo sauce
- 1/4 cup (60 mL) sour cream

Method

1. Prepare chicken strips according to package directions. Cut into bite-size pieces.
2. Divide rice among 4 bowls.
3. Top with chicken, beans, corn and Cheddar.
4. Dollop pico de gallo and sour cream over top.
5. Add a spoonful of guacamole to the burrito bowls if desired.
6. Substitute your favourite salad greens for rice if desired.



Prep Time
20 min



Cook Time
20 min



Serves
4 people



Janes Pub Style Chicken Strips can be found in the Janes Chicken Lovers bundl (Code: 222)

AUGUST

2025

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Gluten-Free Hearty Chicken Pot Pie

Ingredients

- 2 tablespoons butter
- 1 medium onion, chopped
- 1 bag (12 oz) frozen mixed vegetables
- 1 1/2 cups cut-up cooked chicken
- 1 3/4 cups Progresso™ chicken broth
- 1 teaspoon gluten-free seasoned salt
- 1/2 teaspoon dried thyme
- 3/4 cup milk
- 3 tablespoons cornstarch

Topping

- 3/4 cup Bisquick™ Gluten Free Pancake and baking mix
- 1/2 cup milk
- 1 egg
- 2 tablespoons melted butter
- 1 tablespoon chopped fresh parsley

Method

1. Heat oven to 350°F. In 3-quart saucepan, melt butter over medium heat. Add onion; cook, stirring frequently, until tender. Stir in vegetables, chicken, chicken broth, salt and thyme; heat to boiling. In small bowl, mix 3/4 cup milk and the cornstarch with wire whisk until smooth; stir into chicken mixture. Heat just to boiling. Pour into ungreased 2-quart casserole.
2. In small bowl, stir all topping ingredients except parsley with fork until blended. Drop topping mixture by small spoonfuls over chicken mixture. Sprinkle with parsley.
3. Bake 25 to 30 minutes or until toothpick inserted in center of topping comes out clean.



Prep Time
15 min



Cook Time
45 min



Serves
6 people



Bisquick Gluten Free Pancake and Baking mix can be found in our Gluten Free bundl (Code: 147)

SEPTEMBER

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
31	1 Labour Day	2	3	4	5 7 Weeks to Pay	6
7	8	9	10	11	12 6 Weeks to Pay	13
14	15	16	17	18	19 5 Weeks to Pay	20
21	22	23	24	25	26 4 Weeks to Pay	27
28	29	30 National Day for Truth & Reconciliation	1	2	3 3 Weeks to Pay	4
5	6					

AUGUST 2025

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31						

OCTOBER 2025

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12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Turtles Pumpkin Mug Cake

Ingredients

- 1-2 Turtles Classic Recipe chopped
- 3 tablespoons Almond flour
- 1/2 teaspoon Baking powder
- 1/2 teaspoon Sea salt
- 1 tablespoon Honey
- 1/4 cup Pumpkin purée
- 1 Egg
- Cooking oil spray of choice

Method

1. In a small mixing bowl, sift the almond flour. Add the baking powder, sea salt and mix well.
2. Add the egg, honey, and canned pumpkin and mix until fully incorporated. Stir in more than half of the chopped Turtles.
3. Generously spray a small microwave safe mug with cooking oil.
4. Pour in the batter and flatten the top. Microwave for 2-5 minutes (depending on your microwave).
5. Sprinkle remaining chopped Turtles on top.
6. Wait for mug to cool down and Turtles to melt – Enjoy!



Prep Time
8 min



Cook Time
5 min



Serves
1 person



Turtles can be found in a Top Selling bundle
Christmas Day Feast (Code: 116)

2025

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Hunt's® Spaghetti and Meat Sauce

Ingredients

- 12 ounces dry spaghetti, uncooked
- 2 tablespoons canola oil
- 1 cup chopped onion
- 2 tablespoons minced garlic
- 1 pound ground beef
- 1 can Hunt's® Thick & Rich Pasta Sauce Original
- Grated Parmesan cheese, optional

Method

1. Cook spaghetti according to package directions.
2. Meanwhile, heat oil in large skillet over medium-high heat. Add onion; cook 3 to 5 minutes or until onion is tender, stirring frequently. Add garlic and cook 1 minute or until fragrant. Add beef; cook 7 minutes or until beef is crumbled and no longer pink, stirring occasionally. Drain.
3. Add pasta sauce to skillet; stir together. Simmer covered over medium-low heat 10 minutes or until hot. Serve meat sauce with spaghetti. Sprinkle with cheese, if desired.



Prep Time
25 min



Cook Time
25 min



Serves
6 people



Hunts Spaghetti sauce can be found in our Christmas Day Feast bundl (Code: 116)

NOVEMBER

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY																																																																																				
26	27	28	29	30	31	1																																																																																				
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KitKat Gingerbread Cookies

Ingredients

- KitKat Crushed, 100g
- Your go-to ginger bread cookie recipe

Method

1. Using your favorite gingerbread recipe, prepare the dough as instructed. Add 100g of KitKat Crushed and mix into your raw dough thoroughly.
2. Use gingerbread cookie cutters to create your Ginger-Break men by cutting out the dough.
3. Place in baking tray and bake at 350 degrees Fahrenheit.
4. Want to take your gingerbread cookies to the next level? Decorate with our KitKat spread to add even more crunch and flavour!



Prep Time
25 min



Cook Time
25 min



Serves
6 people



Nestlé®



KitKat bars can be found in one of our most popular bundles - Chocolicious (Code: 403)

DECEMBER

2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	Christmas Eve 24	Christmas Day 25	Boxing Day 26	27
28	29	30	New Year's Eve 31	1	2	3
4	5					

NOVEMBER 2025

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JANUARY 2026

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Dear Valued Customer,

We're thrilled to share an exciting milestone in our journey: after 40 years, we are now Bundl Box! This change is not just a new name; it reflects our growth and commitment to integrity, excellence, and, most importantly, our relationship with you.

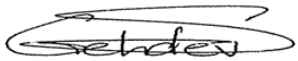
At Bundl Box, we aim to create lasting memories and enhance your experiences, now as a fully Canadian-Owned company. Our dedicated team remains the same, passionate about providing exceptional service that meets your evolving needs.

While our name may have changed, our promise to you is unwavering.

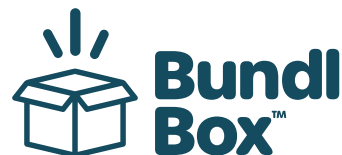
We're energized for the future and can't wait to deepen our connection with you.

Thank you for your continued support. Here's to many more years of shared memories and excellence!

Sincerely,



Gord Sehdev
Owner, President
Bundl Box



A Gift for You, a Gift for Your Friend!

Unlock amazing rewards with Bundl Box! Share your experience, and for every NEW customer you refer, both of you will score a \$50 Ultimate Dining Gift Card!

Here's how it works:

- 1. Qualified Friend:** Your friend must not already be in our database.
- 2. Order Requirements:** Both must have a fully paid order of \$500 or more within a year.
- 3. Address Criteria:** This offer excludes anyone sharing the same address.
- 4. No Double Dipping:** Cannot be combined with other promotions.
- 5. Future Gift:** Gift Cards arrive just in time for the holidays!

Become a Bundl Box Ambassador!

Here's how to get started:

- 1. Gather Your Crew:** Bring in 3 or more orders, including yours!
- 2. Big Goal:** Total orders must exceed \$1,201 and be paid in full by the final payment date.
- 3. Stay in the Loop:** Check in with your friends to keep them on board!
- 4. Earn Awesome Rewards:** 5.5% Cash Back for future orders or get cash!

Ready to enjoy fantastic rewards? Let's go, Bundl Box Ambassadors!

* Excluding Electronics and Gift Cards



Join Us for Summer 2025!

