



### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Toss **spring mix**, **Brussels sprouts**, and **blue cheese** (to taste) with **dressing**. Garnish with **cranberries** and **walnuts**. Bon appétit!

### Customize It Instructions

- If using **pulled pork**, coarsely chop. Place a medium non-stick pan over medium heat. Add pork and 2 Tbsp. water to hot pan. Stir occasionally, breaking up pork, until pork is warmed through, 1-2 minutes. Add to salad as desired.
- If using **steaks**, pat dry and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Cook until steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. Cut into ¼" slices, and add to salad as desired.
- If using **chicken breasts**, pat dry and season both sides with a pinch of salt and pepper. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Cut into ¼" slices, and add to salad as desired.

#### In your box

1 oz. Walnut Halves  
1 oz. Blue Cheese  
½ oz. Dried Cranberries  
4 oz. Shredded Brussels Sprouts  
5 oz. Spring Mix  
3 fl. oz. Sweet Vidalia Onion Dressing

#### Customize It Options

12 oz. Sirloin Steaks  
13 oz. Boneless Skinless Chicken Breasts  
8 oz. Fully Cooked Pulled Pork

\*Contains: milk, tree nuts (walnuts)



### Entrée Salads

## Walnut and Cranberry Salad with Blue Cheese and Sweet Onion Dressing

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 400, Carbohydrates: 30g, Fat: 27g, Protein: 8g, Sodium: 402mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

5-10 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy