



In your box

1 Fuji Apple

2 oz. Goat Cheese

5 oz. Baby Spinach

6 oz. Roasted Chicken Breast

½ oz. Sliced Almonds

3 fl. oz. Parmesan Peppercorn Dressing

Make the Salad

- · Thoroughly rinse produce and pat dry.
- Microwave roasted chicken until warm, 1-2 minutes.
- Quarter apple and remove core. Cut into thin slices.
- Crumble goat cheese if needed.
- · Place apple, spinach, roasted chicken, goat cheese, and almonds in a bowl and toss with dressing. Bon appétit!

HOME CHEF

Prep & Cook Time 5-10 min. | Cook Within 5 days | Difficulty Level Easy | Spice Level Not Spicy

Apple & Chicken Salad no cooking required

NUTRITION per serving Calories: 507, Carbohydrates: 23g, Fat: 37g, Protein: 27g, Sodium: 1050mg.

CONTAINS milk, eggs, soy, tree nuts (almonds)

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