



Prep & Cook Time **5-10 min.** | Cook Within **7 days** | Difficulty Level **Easy** | Spice Level **Not Spicy**



5 MINUTE LUNCHES

Vegetarian Avocado Chef's Salad

no cooking required

In your box

- 2 Romaine Hearts
- 1 Avocado
- 2 Hard Boiled Eggs
- 3 oz. French Dressing
- 1 oz. Crispy Fried Onions
- 1 oz. Blue Cheese

Make the Salad

- Thoroughly rinse produce and pat dry.
- Tear or cut **romaine**.
- Halve **avocado** and remove pit by *carefully* tapping pit with the blade of your knife so it sticks. Gently twist knife to release pit. Scoop out the flesh with a spoon. Cut into 1" dice.
- Halve **egg**, then cut halves into **thirds**.
- Place romaine, avocado, and egg in a bowl and toss with **dressing**. Garnish with **crispy onions** and **blue cheese**. Bon appétit!

NUTRITION per serving Calories: 555, Carbohydrates: 33g, Fat: 43g, Protein: 13g, Sodium: 597mg.
CONTAINS milk, eggs, wheat

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