



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



Kona Chicken Salad

no cooking required

In your box

1.9 oz. Asian Ginger Dressing
1 Tbsp. BBQ Spice Rub
2 Pineapple Rings
6 oz. Roasted Chicken Breast
5 oz. Baby Spinach
1 oz. Macadamia Nuts

Make the Salad

- Thoroughly rinse produce and pat dry.
- Coarsely crush **macadamia nuts**, if necessary.
- Cut **pineapple** into ½" pieces.
- Microwave **chicken** until warm, 1-2 minutes.
- Thoroughly combine chicken and **BBQ spice blend**.
- Place **spinach**, chicken, and pineapple in a bowl and toss with **dressing**. Garnish with macadamia nuts. Bon appétit!

NUTRITION per serving Calories: 305, Carbohydrates: 27g, Fat: 15g, Protein: 21g, Sodium: 1314mg.

CONTAINS wheat, soy, tree nuts (macadamia nuts)

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