



#### In your box

- 0 ¼ oz. Cilantro
- 3 fl. oz. Asian Sesame Dressing
- 3 oz. Matchstick Carrots
- 1 tsp. Sambal
- 1 oz. Honey Roasted Peanuts
- 5 oz. Spring Mix
- 5 oz. Edamame

#### Customize It Options

- 8 oz. Shrimp
  - 12 oz. Diced Boneless Skinless Chicken Breasts
  - 8 oz. Fully Cooked Pulled Pork
- \*Contains: wheat, peanuts, soy, shellfish (shrimp)

#### Make the Salad

- Thoroughly rinse produce and pat dry. Stem cilantro, leaving leaves whole. Combine half the sambal and dressing in a bowl. Taste, and add remaining sambal if desired. Add spring mix, edamame, and carrots to bowl with dressing and toss to combine. Garnish with peanuts and whole cilantro leaves. Bon appétit!

#### Customize It Instructions

- If using pulled pork, place pork in a microwave-safe bowl. Microwave until warm, 1-2 minutes. Serve on salad.
- If using chicken, pat dry and season with ¼ tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium-high heat and add 2 tsp. olive oil. Add chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. Serve on salad.
- If using shrimp, pat dry and season with a pinch of salt and pepper. Heat 1 tsp. olive oil in a large non-stick pan over medium-high heat. Add shrimp to hot pan and cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. Serve on salad



#### Entrée Salads

## Spicy Sesame Asian Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 372, Carbohydrates: 27g, Fat: 24g, Protein: 12g, Sodium: 753mg.

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

7 days

Difficulty Level

Easy

Spice Level

Mild