



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

HOME CHEF  
**Fresh**  
AND **EASY**

5 Minute Lunch

## Strawberry Balsamic and Goat Cheese Chicken Salad

no cooking required and 5 minute prep

### In your box

3 oz. Balsamic Vinaigrette  
12 oz. Roasted Chicken Breast  
4 oz. Grape Tomatoes  
½ oz. Strawberry Preserves  
1 oz. Walnut Halves  
5 oz. Spring Mix  
1 Persian Cucumber  
1 oz. Goat Cheese

If using fresh produce, thoroughly rinse and pat dry

### Make the Salad

- Thoroughly rinse produce and pat dry.
- Trim **cucumber** and slice into thin rounds.
- Halve **tomatoes**.
- Combine **balsamic vinaigrette** and **strawberry preserves**.
- Place **chicken** in a microwave-safe bowl. Microwave until warm, 1-2 minutes.
- Place **spring mix**, chicken, tomatoes, and cucumbers in a bowl and toss with vinaigrette-strawberry mixture. Garnish with **walnuts** and **goat cheese** (crumbling with your hands, if necessary). Bon appétit!

NUTRITION per serving Calories: 546, Carbohydrates: 23g, Fat: 28g, Protein: 35g, Sodium: 1325mg.

CONTAINS milk, tree nuts (walnuts)

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