



In your box

2 oz. Sour Cream
 2 tsp. Taco Seasoning
 3 fl. oz. Buttermilk Ranch Dressing
 5 oz. Corn Kernels
 5 oz. Spring Mix
 2 oz. Shredded Cheddar-Jack Cheese
 1 oz. Tortilla Strips

Customize It Options

12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
 12 oz. Sirloin Steaks
 14 oz. USDA Choice New York Strip Steak (Serves 2)
 4 oz. Bacon

*Contains: milk, eggs

Make the Salad

- Thoroughly rinse produce and pat dry. Microwave corn until warm, 1-2 minutes. Add half the **seasoning blend** (reserve remaining for dressing) to corn and stir to combine. Mix remaining seasoning blend with dressing. Add **spring mix** and **cheese** to bowl with dressing and toss to combine. Top with **tortilla strips** and a dollop of **sour cream**. Bon appétit!

Customize It Instructions

- If using **roasted chicken breast**, remove from packaging. Place in a microwave-safe bowl and microwave until warm, 1-2 minutes. Add chicken to salad and combine.
- If using **sirloin steaks**, pat steaks dry and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steaks to hot pan, and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Rest, 3 minutes. Slice steaks into $\frac{1}{2}$ " slices and serve on salad
- If using **New York strip steak**, pat steaks dry and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steaks to hot pan, and cook until browned and steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Rest, 3 minutes. Slice steaks into $\frac{1}{2}$ " slices and serve on salad.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Crumble, and serve on salad.



Entrée Salads

Buttermilk Ranch Taco Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 498, Carbohydrates: 30g, Fat: 35g, Protein: 12g, Sodium: 947mg.

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