



### Make the Salad

- Thoroughly rinse produce and pat dry. Cut or tear romaine lettuce. Combine dressing and half the taco seasoning (reserve remaining for corn) in a mixing bowl. Place corn in a microwave-safe bowl. Microwave until warm, 1-2 minute. Carefully, toss corn with remaining taco seasoning. Toss romaine, corn, and beans with dressing. Garnish with tortilla strips and guacamole. Bon appétit!

### Customize It Instructions

- If using roasted chicken breast, remove from packaging and microwave with corn until warm, 1-2 minutes. Carefully, toss with remaining taco seasoning. Add to salad and toss to combine.
- If using chicken breasts, pat dry and season both sides with  $\frac{1}{4}$  tsp. salt and a pinch pepper. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add chicken breasts to hot pan, and cook until browned and chicken reaches minimum internal temperature, 5-7 minutes per side. Slice chicken into  $\frac{1}{2}$ " slices and serve on salad.

#### In your box

- 3 oz. Black Beans
- 3 oz. Buttermilk Ranch Dressing
- 1 oz. Tortilla Strips
- 2 tsp. Taco Seasoning
- 3 oz. Corn Kernels
- 2 Romaine Hearts
- 2 oz. Guacamole

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Fully Cooked Roasted Chicken Breast-Double Portion
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, eggs

#### You will need

Mixing Bowl, Microwave-Safe Bowl



Entrée Salads

## Baja Guacamole Salad

no cooking required and 5 minute prep

NUTRITION per serving-Calories: 451, Carbohydrates: 37g, Fat: 32g, Protein: 7g, Sodium: 818mg.

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