



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Chop or tear **romaine** into bite-sized pieces. Core **tomato** and cut into ½" dice. Coarsely crush **cheese crisps**. Put **corn** in a microwave-safe bowl and microwave until warm, 1-2 minutes. Toss romaine, tomatoes, and corn with **dressing**. Garnish with **pepitas** and cheese crisps. Bon appétit!

Customize It Instructions

- If using **roasted chicken breast**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- If using **cooked beef strips**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- If using **shrimp**, pat dry and season all over with a pinch of **salt** and **pepper**. Heat a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add shrimp 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.
- If using **flank steak**, separate steak strips into a single layer and pat dry. Season with a pinch of **salt** and **pepper**. Heat a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add steak strips and stir occasionally until no pink remains, 4-6 minutes. Serve on salad.

In your box

½ oz. Pepitas
.48 oz. Asiago Cheese Crisps
1 Roma Tomato
2 Romaine Heart
3 oz. Chipotle Ranch Dressing
5 oz. Corn Kernels

Customize It Options

12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
10 oz. USDA Choice Sliced Flank Steak
8 oz. Shrimp
12 oz. Fully Cooked Beef Steak Strips—Double Portion

*Contains: milk, eggs, wheat, soy, shellfish (shrimp)



Entrée Salads

Chipotle Ranch Tex-Mex Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 382, Carbohydrates: 26g, Fat: 29g, Protein: 10g, Sodium: 541mg.

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

Not Spicy