



### In your box

- 2 Romaine Hearts
- 1 tsp. Mojito Lime Seasoning
- 3 oz. Roasted Red Peppers
- 1 oz. Tortilla Strips
- 🔥 3 oz. Chipotle Ranch Dressing
- 2 Persian Cucumbers
- 2 oz. Queso Fresco

### Customize It Options

- 12 oz. Filets Mignon
- 12 oz. Sirloin Steaks
- 12 oz. Salmon Fillets
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Entree Salad



## Mojito Lime Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 404, Carbohydrates: 20g, Sugar: 4g, Fiber: 6g, Protein: 10g, Sodium: 915mg, Fat: 32g, Saturated Fat: 8g  
 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**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side. Add to salad as desired.
- If using **salmon filets**, pat dry, and season flesh side with a pinch of salt and pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Sear salmon, skin side up, until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side. Add to salad as desired.
- If using **filets mignon**, pat dry and season both sides with a pinch of salt and pepper. Place a medium non-stick pan over medium-high heat. Add 2 tsp. olive oil and cook until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Add to salad as desired.
- If using **sirloin**, pat dry and season both sides with a pinch of salt and 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 minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Add to salad as desired.



### 1. Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Hold **romaine hearts** at root end and chop coarsely. Trim **cucumbers** and thinly slice into rounds. Toss romaine, cucumbers, **seasoning blend** (to taste), and **roasted red peppers** with **dressing**. Garnish with **tortilla strips** and **queso fresco**. Bon appétit!