



### Make the Salad

- Thoroughly rinse produce and pat dry. Halve tomatoes. Place spinach, tomatoes, and crispy jalapeños (to taste) in a bowl and toss with dressing. Garnish with queso fresco and guacamole. Bon appétit!

### Customize It Instructions

- If using NY Strip steak, pat dry and season with a pinch of salt and pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add steak to hot pan, and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 9-11 minutes per side. Slice into ½” slices for salad.
- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes.
- If using salmon, 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. Add salmon, skin side up, to hot pan and sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Flake at the end.

#### In your box

3 oz. Chipotle Ranch Dressing  
4 oz. Grape Tomatoes  
4 oz. Guacamole  
1 oz. Crispy Jalapeños  
5 oz. Baby Spinach  
1 oz. Queso Fresco

#### Customize It Options

12 oz. Fully Cooked Roasted Chicken Breast  
14 oz. USDA Choice New York Strip Steak (Serves 2)  
12 oz. Salmon Fillets

\*Contains: milk, eggs, wheat, fish (salmon)



### Entrée Salads

## Chipotle Guacamole Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 467, Carbohydrates: 17g, Fat: 43g, Protein: 7g, Sodium: 874mg.

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

5 days

Difficulty Level

Easy

Spice Level

Mild