



#### In your box

½ oz. Crispy Jalapeños  
 2 oz. Queso Fresco  
 2 oz. Sour Cream  
 2 fl. oz. Tomatillo Salsa  
 5 oz. Spring Mix  
 3 oz. Roasted Red Peppers  
 3 oz. Corn Kernels

#### Customize It Options

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

\*Contains: milk, wheat, shellfish (shrimp)

#### You will need

Salt

#### Make the Salad

- Thoroughly rinse produce and pat dry. Place corn in a microwave-safe bowl. Microwave until warm, 1-2 minutes. Place spring mix, corn, and roasted red peppers in a bowl and toss with ¼ tsp. salt, salsa (salsa is spicy! If spice-averse, add half, taste, then add more if desired), and sour cream. Garnish with queso fresco and crispy jalapeños (to taste). Bon appétit!

#### Customize It Instructions

- If using shrimp, pat dry and season with a pinch of salt and pepper. Heat 1 tsp. olive oil in a large non-stick pan over medium-high heat. Add shrimp to hot pan 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 NY Strip Steak, pat dry and season both sides with ¼ tsp. salt and a pinch of 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. Cut into ¼" pieces and serve on salad
- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes. Serve on salad.



#### Entrée Salads

## Creamy Salsa Verde Taco Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 245, Carbohydrates: 19g, Fat: 14g, Protein: 10g, Sodium: 910mg.

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

Spicy