



Make the Salad

- Thoroughly rinse produce and pat dry. Combine **pesto** and **sour cream**. Place **spring mix**, **onion**, and **tomatoes** in a bowl and toss with pesto-sour cream mixture. Garnish with **cheese** and **pistachios**. Bon appétit!

Customize It Instructions

- If using **chicken**, pat dry and cut into 1" dice. Season with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. Add to salad
- 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 1/2" slices for salad.
- If using **roasted chicken breast**, remove from packaging and microwave until warm, 1-2 minutes

In your box

3 Tbsp. Basil Pesto
5 oz. Spring Mix
1 oz. Shaved Parmesan
3/4 oz. Roasted Pistachios
2 oz. Sliced Red Onion
2 oz. Sour Cream
4 oz. Grape Tomatoes

Customize It Options

12 oz. Roasted Chicken Breast
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk, tree nuts (pistachios)



Entrée Salads

Green Goddess Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 270, Carbohydrates: 16g, Fat: 19g, Protein: 11g, Sodium: 346mg.

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

Not Spicy