

**In your box**

3 Tbsp. Basil Pesto  
5 oz. Spring Mix  
1 oz. Shaved Parmesan  
¾ 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)

**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 ½" slices for salad.
- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes

**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