



#### In your box

1 oz. Shredded White Cheddar Cheese  
 3 oz. Balsamic Vinaigrette  
 5 oz. Baby Spinach  
 2 Tbsp. Fig Preserves  
 4 oz. Grape Tomatoes  
 1 oz. Walnut Halves

#### Customize It Options

12 oz. Fully Cooked Beef Steak Strips—Double Portion  
 8 oz. Italian Pork Sausage Links  
 12 oz. Sirloin Steaks  
 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion

\*Contains: milk, wheat, soy, tree nuts (walnuts)

#### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Combine **fig preserves** and **balsamic vinaigrette**. Halve **tomatoes**. Toss **spinach**, **walnuts**, and tomatoes with fig-balsamic vinaigrette mixture. Garnish with **cheese**. Bon appétit!

#### Customize It Instructions

- If using **roasted chicken breast**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- If using **cooked beef strips**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- If using **Italian sausage**, remove from casing. Heat a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **Italian sausage** to hot pan. Break into smaller pieces with a spoon until no pink remains and sausages reaches a minimum internal temperature of 160 degrees, 4-6 minutes. Add to salad and combine.
- If using **sirloin steaks**, 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 a minimum internal temperature of 145 degrees, 5-7 minutes per side. Rest cooked steaks at least 3 minutes, then slice into ½"-slices and serve on salad.



#### Entrée Salads

## Balsamic Fig Spinach Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 372, Carbohydrates: 27g, Fat: 26g, Protein: 8g, Sodium: 630mg.

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

Not Spicy