



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Halve **tomatoes**. Toss **salad blend**, tomatoes, **banana peppers** (to taste), and **dressing**. Top with **Parmesan** and **almonds**. 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 **pulled pork**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- If using **chicken breasts**, pat dry and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add chicken breasts to hot pan, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Slice chicken into 1/2" slices and serve on salad.

In your box

1/2 oz. Sliced Almonds
2 fl. oz. Creamy Italian Dressing
4 oz. Grape Tomatoes
2 oz. Sliced Banana Peppers
5 oz. Power 4 Salad Blend
1 oz. Shredded Asiago Cheese

Customize It Options

13 oz. Boneless Skinless Chicken Breasts
12 oz. Fully Cooked Roasted Chicken Breast-Double Portion
8 oz. Fully Cooked Pulled Pork

*Contains: milk, tree nuts (almonds)



Entrée Salads

Antipasto Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 301, Carbohydrates: 14g, Fat: 25g, Protein: 8g, Sodium: 1123mg.

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 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Mild