



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Halve **tomatoes** and **mozzarella**. In a bowl, toss **spinach**, **vinaigrette**, **mozzarella**, and **tomatoes**. Top with **basil pesto** and **crispy onions**. 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 **flank steak**, separate steak into a single layer, pat dry, and season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and steak to hot pan, stirring occasionally until no pink remains, 4-6 minutes. Serve on salad.
- 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. Add 1 tsp. olive oil and chicken 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 $\frac{1}{2}$ " slices and serve on salad.

In your box

4 oz. Grape Tomatoes
1 oz. Crispy Fried Onions
5 oz. Baby Spinach
1 Tbsp. Basil Pesto
3 oz. Balsamic Vinaigrette
3 oz. Fresh Ciliegine Mozzarella

Customize It Options

13 $\frac{1}{2}$ oz. Organic Boneless Skinless Chicken Breasts
12 oz. Fully Cooked Beef Steak Strips-Double Portion
10 oz. USDA Choice Sliced Flank Steak
12 oz. Fully Cooked Roasted Chicken Breast-Double Portion

*Contains: milk, wheat, soy



Entrée Salads

Caprese Spinach Salad with Balsamic Vinaigrette

no cooking required and 5 minute prep

NUTRITION per serving-Calories: 377, Carbohydrates: 18g, Fat: 29g, Protein: 11g, Sodium: 768mg.

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

Not Spicy