



In your box

- 2 Tbsp. Roasted Red Pepper Pesto
- 2 oz. Sliced Banana Peppers
- 1 ½ oz. Greek Dressing
- 2 oz. Feta Cheese
- 5 oz. Baby Spinach
- 1 Persian Cucumber
- 1 oz. Crispy Chickpeas

Customize It Options

- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets

*Contains: milk, eggs, fish (salmon)

Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Trim cucumber and thinly slice into rounds. Mix red pepper pesto and dressing in a mixing bowl. Toss spinach, cucumber, and banana peppers (to taste) with pesto-dressing mixture. Top with feta and crispy chickpeas. Bon appétit!

Customize It Instructions

- If using chicken breasts, pat dry and season both sides with ¼ tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Cut chicken into ¼" slices and add to salad.
- If using salmon, pat dry and season flesh side with ¼ tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add salmon, skin side up, to pan and cook until salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Flake salmon and add to salad.
- If using diced chicken, pat dry and season with ¼ tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium-high heat and add 2 tsp. olive oil. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. Top salad with chicken.



Entrée Salads

Greek Salad with Crispy Chickpeas

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 242, Carbohydrates: 18g, Fat: 20g, Protein: 12g, Sodium: 1594mg.

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