



Make the Salad

- Thoroughly rinse produce and pat dry. Stem cilantro, leaving leaves whole. Combine half the sambal and dressing in a bowl. Taste, and add remaining sambal if desired. Add spring mix, edamame, and carrots to bowl with dressing and toss to combine. Garnish with peanuts and whole cilantro leaves. Bon appétit!

Customize It Instructions

- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes. Serve on salad
- If using 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. Add chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. Serve on salad.
- If using shrimp, pat dry and season with a pinch of salt and pepper. Heat 1 tsp. olive oil in a large non-stick pan over medium-high heat. Add shrimp to hot pan and cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. Serve on salad

In your box

3 fl. oz. Asian Sesame Dressing
 5 oz. Edamame
 5 oz. Spring Mix
 1 oz. Honey Roasted Peanuts
 1 tsp. Sambal
 3 oz. Matchstick Carrots
 ¼ oz. Cilantro

Customize It Options

8 oz. Shrimp
 12 oz. Fully Cooked Roasted Chicken Breast
 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: wheat, peanuts, soy, shellfish (shrimp)



Entrée Salads

Spicy Sesame Asian Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 372, Carbohydrates: 27g, Fat: 24g, Protein: 12g, Sodium: 753mg.

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

Mild