



### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Trim cucumber, halve lengthwise, then cut into ½" half-moons. In a mixing bowl, toss slaw mix, spinach, cashews, and dressing. Garnish with cucumber, pineapple, and crispy rice noodles. Bon appétit!

### Customize It Instructions

- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes.
- If using NY strip steak, pat dry and season 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 steaks to hot pan and cook until browned and steaks reach minimum internal temperature, 9-11 minutes per side. Let rest 5 minutes, then slice into ¼"-thick slices and serve on salad.
- If using mahi-mahi, 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. Season mahi-mahi with ¼ tsp. salt and a pinch of pepper. Add mahi-mahi to hot pan and cook until it reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side. Flake mahi-mahi and serve on salad.

### In your box

- 1 oz. Roasted Salted Cashews
- ½ oz. Crispy Rice Noodles
- 8 oz. Slaw Mix
- 1 Persian Cucumber
- 2 oz. Baby Spinach
- 3 fl. oz. Creamy Roasted Sesame Dressing
- 3 oz. Pineapple Chunks

### Customize It Options

- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
- 12 oz. Mahi-Mahi Fillets
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

\*Contains: eggs, wheat, soy, tree nuts (cashews), fish (tilapia)

### You will need

- Mixing Bowl



### Entrée Salads

## Asian Roasted Sesame Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 383, Carbohydrates: 32g, Fat: 28g, Protein: 7g, Sodium: 612mg.

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