



In your box

- 4 oz. Grape Tomatoes
- 1 oz. Walnut Halves
- 5 oz. Spring Mix
- 1 Persian Cucumber
- 1 oz. Goat Cheese
- 3 oz. Balsamic Vinaigrette
- ½ oz. Strawberry Preserves

Customize It Options

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

*Contains: milk, tree nuts (walnuts), shellfish (shrimp)

Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Trim cucumber and thinly slice into rounds. Halve tomatoes. Combine balsamic vinaigrette and strawberry preserves in a mixing bowl. Toss spring mix and tomatoes with strawberry-balsamic vinaigrette mixture. Top with cucumbers, goat cheese (crumbling with your hands, if needed), and walnuts. 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 shrimp, pat dry and season all over 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. Top salad with shrimp.
- If using NY Strip steak, 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 2 tsp. olive oil. Add steak to hot pan, and cook until browned and steaks reach a minimum internal temperature of 145 degrees, 7-10 minutes per side. Slice into ½" slices and place on salad.



Entrée Salads

Strawberry Balsamic and Goat Cheese Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 326, Carbohydrates: 19g, Fat: 24g, Protein: 7g, Sodium: 585mg.

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