



### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Quarter **apple** and remove core. Cut into ½" slices. Mix **mayonnaise**, half the **blue cheese**, half the **vinegar**, and 1 Tbsp. **water** in a mixing bowl until combined. Toss **spring mix** with apple, **dried cranberries**, and **pecans**. Drizzle with blue cheese-vinegar dressing. Garnish with remaining blue cheese, if desired. 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 steak strips**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.
- 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 and add 1 tsp. **olive oil**. Cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Cut into ½" pieces and add to salad.

### In your box

1 oz. Blue Cheese  
1 Honeycrisp Apple  
1 oz. Pecans  
5 oz. Spring Mix  
1 oz. Dried Cranberries  
1.26 oz. Mayonnaise  
½ fl. oz. Red Wine Vinegar

### Customize It Options

12 oz. Fully Cooked Beef Steak Strips-Double Portion  
12 oz. Fully Cooked Roasted Chicken Breast-Double Portion  
13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat, soy, tree nuts (pecans)

### You will need

Mixing Bowl



### Entrée Salads

## Apple Pecan Salad with Blue Cheese Dressing

no cooking required and 5 minute prep

NUTRITION per serving-Calories: 383, Carbohydrates: 31g, Fat: 26g, Protein: 6g, Sodium: 337mg.

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

5 days

Difficulty Level

Easy

Spice Level

Not Spicy