



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Peel **orange** and separate into sections. Chop sections into bite-sized pieces. Combine **salad blend**, **dried cherries**, orange pieces, and **vinaigrette**. Garnish with **crispy beets** and **goat cheese** (crumbling with your hands, if needed). 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 **salmon**, pat dry and season flesh side with a pinch of **salt** and **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.

In your box

- 1 oz. Goat Cheese
- 1 oz. Dried Cherries
- 5 oz. Power 4 Salad Blend
- 1 Navel Orange
- 3 oz. Balsamic Vinaigrette
- 1 oz. Crispy Beet Strips

Customize It Options

- 12 oz. Fully Cooked Beef Steak Strips—Double Portion
- 12 oz. Salmon Fillets
- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion

*Contains: milk, wheat, soy, fish (salmon)



Entrée Salads

Citrus Beet Salad with Balsamic Vinaigrette and Goat Cheese

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 312, Carbohydrates: 31g, Fat: 19g, Protein: 5g, Sodium: 594mg.

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