



### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Toss **spinach** with **dressing** (use less if spice-averse). Top with **guacamole**, **mozzarella**, and **tortilla strips**. 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 **sirloin steaks**, pat dry, and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Add to salad as desired.

#### In your box

4 oz. Fresh Ciliegine Mozzarella  
2 oz. Guacamole  
1 oz. Tortilla Strips  
5 oz. Baby Spinach  
3 fl. oz. Jalapeño Ranch Dressing

#### Customize It Options

12 oz. Sirloin Steaks  
12 oz. Fully Cooked Roasted  
Chicken Breast—Double Portion

\*Contains: milk, eggs



### Entrée Salads

## Southwestern Avocado Mozzarella Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 454, Carbohydrates: 14g, Fat: 36g, Protein: 13g, Sodium: 744mg.

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

Medium