



In your box

- 3 oz. Peas
- 5 oz. Spring Mix
- 1 oz. Dried Cherries
- 🍴 2 oz. Chimichurri
- 2 oz. Sour Cream
- 1 oz. Garlic & Herb Goat Cheese
- 3 oz. Matchstick Carrots

Customize It Options

- 12 oz. Filets Mignon
- 12 oz. Sirloin Steaks
- 12 oz. Salmon Fillets
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Mixing Bowl, Microwave-Safe Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Entree Salad



Garlic-Herb Goat Cheese and Cranberry Salad

with creamy chimichurri dressing

NUTRITION per serving—Calories: 291, Carbohydrates: 25g, Sugar: 11g, Fiber: 5g, Protein: 8g, Sodium: 523mg, Fat: 17g, Saturated Fat: 6g
 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

Mild

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- Cook protein in a medium non-stick pan over medium-high heat with 1 tsp. **olive oil**.
- If using **chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, pat dry and season with a pinch of salt and pepper. Cook until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **salmon**, pat dry and season flesh side with a pinch of salt and pepper. Add salmon, skin side up, to hot pan and sear until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **sirloin**, pat dry and season both sides with a pinch of salt and pepper. Add steaks to hot pan, and cook until browned and steaks reach minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.



1. Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Place **peas** in a microwave-safe bowl and microwave until warmed through, 30-60 seconds. In a mixing bowl, combine **chimichurri** and **sour cream**. Add **spring mix**, **carrots**, and peas to bowl with dressing and toss or gently stir to combine. Garnish with **cherries** and **goat cheese** (crumbling if necessary). Bon appétit!