



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Halve tomatoes. Drain artichokes and pat dry. Halve lengthwise. In a mixing bowl, combine red pepper pesto and mayonnaise. Add banana peppers (to taste), tomatoes, artichokes, spinach, ¼ tsp. salt, and a pinch of pepper and toss to combine. Garnish with Parmesan. Bon appétit!

Customize It Instructions

- If using roasted chicken breast, remove from packaging and microwave until warm, 1-2 minutes. Serve on salad
- If using steak strips, remove from packaging and microwave until warm, 1-2 minutes. Serve on salad
- If using ribeye, pat dry and season both sides with ¼ tsp. salt and a pinch of pepper. Heat 2 tsp. olive oil in a medium non-stick pan over medium-high heat. Place ribeye in hot pan and sear undisturbed until browned and ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Slice into ¼" pieces and serve on salad.

In your box

2 oz. Shaved Parmesan
2 oz. Artichoke Hearts
1 oz. Sliced Banana Peppers
5 oz. Baby Spinach
1.26 oz. Mayonnaise
2 Tbsp. Roasted Red Pepper Pesto
4 oz. Grape Tomatoes

Customize It Options

12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
12 oz. Fully Cooked Beef Steak Strips—Double Portion

*Contains: milk, eggs, wheat, soy

You will need

Salt, Pepper
Mixing Bowl



Entrée Salads

Roasted Red Pepper Spinach Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 297, Carbohydrates: 14g, Fat: 23g, Protein: 12g, Sodium: 1241mg.

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

Mild