



### Make the Salad

- Thoroughly rinse any fresh produce and pat dry. If mango is frozen, rinse under cold water until thawed. Coarsely chop mango and combine with dressing in a mixing bowl. Add power 4 salad blend, carrots, and snow peas. Toss to combine. Garnish with almonds and toasted coconut. 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 shrimp, heat 1 tsp. olive oil in a large non-stick pan over medium-high heat. Add shrimp to hot pan and cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes. Add to salad and combine.

#### In your box

4 oz. Frozen Mangoes  
2 Tbsp. Toasted Coconut  
3 fl. oz. Chardonnay Vinaigrette  
3 oz. Matchstick Carrots  
5 oz. Power 4 Salad Blend  
3 oz. Snow Peas  
½ oz. Sliced Almonds

#### Customize It Options

8 oz. Shrimp  
12 oz. Fully Cooked Roasted Chicken Breast—Double Portion

\*Contains: tree nuts (almonds, coconuts)

#### You will need

Mixing Bowl



### Entrée Salads

# Carrot and Pea Salad with Mango Vinaigrette and Sliced Almonds

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 399, Carbohydrates: 27g, Fat: 30g, Protein: 6g, Sodium: 663mg.

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