



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Use a utensil to break up **garden salsa cheese** into smaller pieces. Place **edamame** in a microwave-safe bowl and microwave until warm, 1-2 minutes. Toss **spring mix**, **tomatoes**, edamame, and **carrots** with **dressing** to combine. Garnish with garden salsa cheese pieces and **crispy red peppers**. 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 **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. Slice into ¼" pieces and add to salad.

In your box

- 1 oz. Crispy Red Peppers
- 5 oz. Spring Mix
- 1.2 oz. Garden Salsa Cheese Spread
- 4 oz. Grape Tomatoes
- 3 oz. Matchstick Carrots
- 3 fl. oz. Italian Romano Dressing
- 5 oz. Edamame

Customize It Options

- 12 oz. Sirloin Steaks
- 12 oz. Fully Cooked Beef Steak Strips—Double Portion
- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion

*Contains: milk, wheat, soy



Entrée Salads

Garden Salad with Edamame and Crispy Peppers

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 405, Carbohydrates: 28g, Fat: 27g, Protein: 15g, Sodium: 961mg.

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