



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Trim **cucumber** and thinly slice into rounds. Combine **mayonnaise** and **pesto** in a mixing bowl. Toss **spinach**, cucumber, and **tomatoes** with mayonnaise-pesto mixture. Garnish salad with **croutons** and **goat cheese** (crumbling with your hands, if needed). 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 minimum internal temperature, 5-7 minutes per side. Cut into ½" pieces and add to salad.

In your box

4 oz. Grape Tomatoes
1 oz. Goat Cheese
2 Tbsp. Basil Pesto
1.26 oz. Mayonnaise
½ oz. Seasoned Croutons
1 Persian Cucumber
5 oz. Baby Spinach

Customize It Options

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

*Contains: milk, eggs, wheat, soy

You will need

Mixing Bowl



Entrée Salads

Spinach Goat Cheese Salad with Creamy Basil Dressing

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 270, Carbohydrates: 17g, Fat: 21g, Protein: 7g, Sodium: 388mg.

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