



In your box

1 Roma Tomato
 ½ oz. Tortilla Strips
 2 oz. Shredded Cheddar-Jack Cheese
 3 oz. Diced Poblano
 5 oz. Baby Spinach
 3 oz. Chipotle Ranch Dressing
 5 oz. Corn Kernels

Customize It Options

14 oz. USDA Choice New York Strip Steak (Serves 2)
 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, eggs

You will need

Microwave-Safe Bowl

Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Core **tomato** and cut into ½" dice. Place **corn** in a microwave-safe bowl and microwave until warm, 1-2 minutes. Toss **spinach**, **tomato**, **poblano**, **corn**, and **cheese** with **dressing**. Garnish with **tortilla strips**. 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 **flank steak**, separate steak strips into a single layer, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add steak to hot pan. Stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- If using **NY strip steak**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add steak to hot pan, and cook until browned and steak reaches a minimum internal temperature of 145 degrees, 7-10 minutes per side. Slice into ¼" strips and add to salad.



Entrée Salads

Tomato and Poblano Salad with Chipotle Ranch and Crispy Tortillas

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 447, Carbohydrates: 28g, Fat: 33g, Protein: 13g, Sodium: 655mg.

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

5-10 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild