



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Place **corn** in a microwave-safe bowl and microwave until warmed through, 30-60 seconds. Core **tomato** and cut into ½" dice. Combine **spinach**, tomato, corn, and **onion** with **dressing**. Garnish with **cheese** and **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 **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Add to salad as desired.

In your box

3 fl. oz. Buttermilk Ranch Dressing
3 oz. Corn Kernels
2 oz. Sliced Red Onion
1 Roma Tomato
½ oz. Tortilla Strips
2 oz. Shredded Cheddar Cheese
5 oz. Baby Spinach

Customize It Options

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

*Contains: milk, eggs

You will need

Microwave-Safe Bowl



Entrée Salads

Cheddar and Corn Spinach Salad with Ranch Dressing and Tortilla Strips

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 394, Carbohydrates: 23g, Fat: 29g, Protein: 10g, Sodium: 662mg.

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