



Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Halve **tomatoes**. Combine **spinach**, tomatoes, and **crispy jalapeños** (to taste) and toss with **dressing**. Garnish with **queso fresco** and **guacamole**. Bon appétit!

Customize It Instructions

- If using **ribeye**, heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Place **steak** in hot pan and cook undisturbed until browned and steaks reach a minimum internal temperature of 145 degrees, 4-6 minutes per side. Slice into ½" slices and serve on salad.
- If using **roasted chicken breast**, remove from packaging and microwave until warm, 1-2 minutes. Add to salad and combine.

In your box

- 3 oz. Chipotle Ranch Dressing
- 4 oz. Guacamole
- 5 oz. Baby Spinach
- 4 oz. Grape Tomatoes
- 1 oz. Queso Fresco
- 1 oz. Crispy Jalapeños

Customize It Options

- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

*Contains: milk, eggs, wheat



Entrée Salads

Chipotle Guacamole Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 467, Carbohydrates: 17g, Fat: 43g, Protein: 7g, Sodium: 874mg.

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

Mild