



### Make the Salad

- Thoroughly rinse produce and pat dry. Combine **spinach**, **goat cheese** (crumbling with your hands if necessary), **walnuts**, and **dried cranberries** with **dressing**. Garnish with **crispy beet strips**. Bon appétit!

### Customize It Instructions

- If using **chicken**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. Slice into ½" pieces and serve on salad.
- If using **roasted chicken breast**, remove from packaging and microwave until warm, 1-2 minutes. Serve on salad.

### In your box

- 5 oz. Baby Spinach
- 3 fl. oz. Dijon Honey Mustard Dressing
- 1 oz. Walnut Halves
- 1 oz. Dried Cranberries
- 1 oz. Goat Cheese
- 1 oz. Crispy Beet Strips

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Fully Cooked Roasted Chicken Breast—Double Portion

\*Contains: milk, eggs, wheat, tree nuts (walnuts)



### Entrée Salads

## Cranberry & Goat Cheese Spinach Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 423, Carbohydrates: 26g, Fat: 31g, Protein: 7g, Sodium: 362mg.

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