



## Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Place **corn** in a microwave-safe bowl and microwave until warm, 1-2 minutes. Combine corn with **seasoning blend**. Hold **romaine heart** at root end and chop coarsely. Toss romaine, **pepper and onion mix**, **cheese**, and corn 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 **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 steaks reach a minimum internal temperature of 145 degrees, 7-10 minutes per side. Add to salad as desired.

### In your box

3 oz. Corn Kernels  
6 oz. Pepper and Onion Mix  
2 Romaine Hearts  
3 oz. Chipotle Ranch Dressing  
1 tsp. Fajita Seasoning  
2 oz. Shredded Cheddar-Jack Cheese  
½ oz. Tortilla Strips

### Customize It Options

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

\*Contains: milk, eggs

### You will need

Microwave-Safe Bowl



## Entrée Salads

# Chipotle Ranch Fajita Salad

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 434, Carbohydrates: 25g, Fat: 33g, Protein: 12g, Sodium: 770mg.

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