Baja Guacamole Salad
with tortilla strips

In your box
- 2 Romaine Hearts
- 1 oz. Tortilla Strips
- 2 oz. Guacamole
- 3 oz. Corn Kernels
- 2 tsp. Taco Seasoning
- 3 fl. oz. Buttermilk Ranch Dressing
- 3 oz. Black Beans

Customize It Options
- 14 oz. Duroc Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs

You will need
- Mixing Bowl, Microwave-Safe Bowl

Minimum Internal Protein Temperature
<table>
<thead>
<tr>
<th>Temperature</th>
<th>Steak</th>
<th>Pork</th>
<th>Lamb</th>
<th>Seafood</th>
</tr>
</thead>
<tbody>
<tr>
<td>145°F</td>
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<tr>
<td>160°F</td>
<td>Ground Beef</td>
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<td></td>
<td>Ground Pork</td>
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<tr>
<td>165°F</td>
<td>Chicken</td>
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<td></td>
<td>Ground Turkey</td>
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</tbody>
</table>

Entree Salad

NUTRITION per serving–Calories: 381, Carbohydrates: 32g, Sugar: 6g, Fiber: 8g, Protein: 7g, Sodium: 891mg, Fat: 27g, Saturated Fat: 4g

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.
Before you cook
All cook times are approximate based on testing.

Customize It Instructions

- Cook protein in a medium non-stick pan over medium-high heat with 1 tsp. olive oil.
- If using chicken breasts, pat dry and season with a pinch of salt and pepper. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using ribeye, pat dry and season with a pinch of salt and pepper. Cook until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using pork chops, pat dry and season with a pinch of salt and pepper. Cook until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.
- If using shrimp, pat dry and season with a pinch of salt and pepper. Cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.

1. Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Cut or tear romaine hearts. Drain black beans, if necessary. Combine dressing and half the seasoning blend (reserve remaining for corn) in a mixing bowl. Place corn in a microwave-safe bowl. Microwave until warm, 1-2 minutes. Toss or gently combine corn with remaining seasoning blend. Toss or gently combine romaine, corn, and beans with dressing. Garnish with tortilla strips and guacamole. Bon appétit!