



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

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Entree Salad



Baja Guacamole Salad

with tortilla strips

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.

Prep & Cook Time

5 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Mild

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!