



### In your box

- 2 Persian Cucumber
- 1 tsp. Sriracha
- 4 oz. Mandarin Oranges in Juice
- 3 fl. oz. Mandarin Orange Sesame Ginger Dressing
- 1 oz. Goat Cheese
- ½ oz. Wonton Strips
- 5 oz. Spring Mix

### Customize It Options

- 12 oz. Mahi-Mahi Fillets
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

\*Contains: milk, wheat, soy

### You will need

Mixing Bowl

### Minimum Internal Protein Temperature

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

Entree Salad



# Orange-Sriracha Cucumber Salad with Goat Cheese

no cooking required and 5 minute prep

NUTRITION per serving—Calories: 377, Carbohydrates: 36g, Sugar: 23g, Fiber: 6g, Protein: 6g, Sodium: 363mg, Fat: 24g, Saturated Fat: 5g  
 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

5-10 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **chicken breasts**, pat dry, and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Add to salad as desired.
- If using **sirloin steak** pat dry and season both sides with a pinch of salt and 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, 5-7 minutes per side. Add to salad as desired.
- If using **NY strip steak**, pat dry and season both sides with  $\frac{1}{4}$  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 steak reach a minimum internal temperature of 145 degrees, 9-11 minutes per side. Add to salad as desired.
- If using **mahi-mahi**, pat dry and season both sides with  $\frac{1}{4}$  tsp. salt and a pinch of pepper. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add mahi-mahi to hot pan. Cook until mahi-mahi reaches desired doneness (medium-rare to well-done), 2-4 minutes per side for medium. *Consuming raw or undercooked mahi-mahi may increase your risk for food-borne illness.*



### 1. Make the Salad

- Thoroughly rinse any fresh produce and pat dry. Drain **mandarin oranges**. Trim **cucumber** and thinly slice into rounds. In a mixing bowl, combine **dressing** and **Sriracha** (to taste). Toss or gently combine **spring mix**, cucumbers, and mandarin oranges with Sriracha-dressing mixture. Garnish with **goat cheese** (crumbling with your hands, if needed) and **wonton strips**. Bon appétit!