Homemade Chicken Noodle Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to hubbling and cook for 10 minutes, then shred

oven. Bring to bubbling and cook for 10 minutes, then shred the chicken. Add the pasta and cook about 8 to 10 minutes, or until al dente. Serve with salad.	oven. Bring to bubbling and cook for 10 minutes, then shred the chicken. Add the pasta and cook about 8 to 10 minutes, or until al dente. Serve with salad.	
Date:	Date:	
FreezEasy Simple, Elecy Freezer Coolding Meat Plans	FreezEasy Simple, Pazy Freezer Cooking Meat Place	
Lemon Garlic Roasted Chicken	Lemon Garlic Roasted Chicken	
Thaw completely and bake at 400 F for 45 minutes. Serve with side salad and dinner rolls.	Thaw completely and bake at 400 F for 45 minutes. Serve with side salad and dinner rolls.	
Date:	Date:	
FreezEasy Simple, Piery Freezer Cooling Meet Plans	FreezEasy Simple, Fazy Freezer Cooking Meal Places	
Winter Beef Stew	Winter Beef Stew	
Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 10 to 15 minutes. Serve with salad and dinner rolls.	Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 10 to 15 minutes. Serve with salad and dinner rolls.	



Date:



Date:

Homemade Chicken Noodle Soup

Thaw and add contents of baggie to large saucepan or Dutch

Spinach & White Bean Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Serve with

Date:	

salad and dinner rolls.



Slow Cooker Chicken Mole

Thaw and slow cook on low for 8 hours. Once cooked, shred the chicken with 2 forks and serve in flour tortillas with a side of veggies.

Date:	



Spinach & White Bean Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Serve with salad and dinner rolls.

Date:	



Slow Cooker Chicken Mole

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