#### Chili Stuffed Baked Potatoes (Filling)

Thaw and reheat the filling in skillet. Bake the potatoes, then top with the chili filling and top with shredded cheddar cheese. Serve with veggies.

Date:	



## Chili Stuffed Baked Potatoes (Filling)

Thaw and reheat the filling in skillet. Bake the potatoes, then top with the chili filling and top with shredded cheddar cheese. Serve with veggies.

Date:	



#### Creamy Salsa Verde Chicken Enchiladas

Thaw completely and bake at 400 F for 25 minutes. Serve with guacamole garnish and veggies.

Date:			
Date			



#### Creamy Salsa Verde Chicken Enchiladas

Thaw completely and bake at 400 F for 25 minutes. Serve with guacamole garnish and veggies.

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## Homemade Chicken Noodle Soup

Thaw and add contents of baggie to large saucepan or Dutch 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.

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### Homemade Chicken Noodle Soup

Thaw and add contents of baggie to large saucepan or Dutch 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:	



#### Green Chile Chicken Street Tacos

Thaw and add contents of baggie to slow cooker. Set on low and cook for 8 hours, then shred the chicken and serve on oorn tartillas with sour groom and cilantra garnich. Carva with

corn tortillas with sour cream and cilantro garnish. Serve with veggies.	corn tortillas with sour cream and cilantro garnish. Serve wit veggies.		
Date:	Date:		
FreezEasy Simple, Flory Preser Cooking Neat Place	FreezEasy Simple, Pitty Fresser Cooking Meal Places		
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, Fory Preser Cooking Need, Plans	FreezEasy Simple, Fazy Freezer Cooking Meal Places		
Stuffed Bell Pepper Soup	Stuffed Bell Pepper Soup		



Date:

Thaw and add contents of baggie to large saucepan or Dutch

oven. Bring to bubbling, then stir in the uncooked white rice

and cook for 20 minutes. Serve with salad.

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling, then stir in the uncooked white rice and cook for 20 minutes. Serve with salad.

Green Chile Chicken Street Tacos

Thaw and add contents of baggie to slow cooker. Set on low

and cook for 8 hours, then shred the chicken and serve on

Date:



#### 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.

Date.		

#### 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.



#### Slow Cooker Santa Fe Beef

Thaw and slow cook on low for 8 hours. Once cooked, shred the beef with 2 forks. Serve with salad and dinner rolls.

Date:			
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#### Slow Cooker Santa Fe Beef

Thaw and slow cook on low for 8 hours. Once cooked, shred the beef with 2 forks. Serve with salad and dinner rolls.

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## Sausage & Tortellini Skillet

Thaw completely and cook the pasta and sauce in skillet.
Once tortellini are cooked, stir in the cream and top with shredded mozzarella cheese and cook until cheese melts.
Serve with veggies.

Date:	



## Sausage & Tortellini Skillet

Thaw completely and cook the pasta and sauce in skillet.

Once tortellini are cooked, stir in the cream and top with shredded mozzarella cheese and cook until cheese melts.

Serve with veggies.

Date:	



## Slow Cooker Ham & White Bean Soup

## Thaw and slow cook on low for 8 hours. Serve with salad and dinner rolls.

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Date:

## Slow Cooker Ham & White Bean Soup

Thaw and slow cook on low for 8 hours. Serve with salad and dinner rolls.

Date: \_\_\_\_\_

