

Goat Cheese-Apricot Stuffed Chicken Breasts

Thaw completely and bake at 400 F for 35 minutes. Serve with side salad and bread.

Date: _____



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Beef Chili with Refried Beans

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

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Thai Beef Red Curry

Thaw and add all ingredients to a large saucepan and bring to bubbling, then stir in the canned coconut milk. Serve over rice with salad.

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Tuscan Ham & Bean Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Garnish with shredded Parmesan cheese. Serve with loaf bread.

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Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Garnish with shredded Parmesan cheese. Serve with loaf bread.

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Slow Cooker Pork Carnitas Nachos

Thaw and add content of baggie to slow cooker. Add 1/4 to 1/2 cup of water and slow cook on low for 8 hours. Shred pork and then assemble nachos. Serve with veggies.

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