

Garlic Chicken Kebabs

Thaw completely. Grill for 10-15 minutes, rotating the kebabs, until cooked through. Serve with salad.

Date: _____



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Grilled Herbed Chicken

Thaw and cook on grill for 4 to 5 minutes per side, and then until cooked through. After adding to the grill, brush with marinade and then discard remaining marinade. Grill garlic bread, if desired. Serve with garlic bread and salad.

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Thaw and cook on grill for 4 to 5 minutes per side, and then until cooked through. After adding to the grill, brush with marinade and then discard remaining marinade. Grill garlic bread, if desired. Serve with garlic bread and salad.

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Buffalo Chicken Wraps

Thaw and slow cook on low for 8 hours. Once cooked, shred the chicken and then assemble wraps with tortillas, chopped celery, crumbled blue cheese and Ranch dressing. Serve with fruit.

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Lemon Avocado Chicken

Thaw and cook on the grill for 4 to 6 minutes per side or until cooked through. Discard brine. Prepare avocado garnish or dip, as directed. Serve with rice and salad

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Slow Cooker Chicken & Mushrooms

Thaw and slow cook on low for 8 hours. With 30 minutes remaining in cooking cycle, stir in the cornstarch to thicken sauce. Serve with parsley garnish with veggies and dinner rolls.

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