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.

Date:



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Date:



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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Date:



Shrimp on the Barbie

Thaw and grill in a grill basket until cooked through and all shrimp are cooked. Serve with lemon wedge garnish, bread and veggies.

Date:



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Thaw and grill in a grill basket until cooked through and all shrimp are cooked. Serve with lemon wedge garnish, bread and veggies.

Date:



Grilled Teriyaki Salmon

Thaw completely, then grill over direct heat for 8 to 10 minutes, skin side down. Grill until cooked through, cooking time may vary depending on thickness of the salmon. Serve with green onion garnish, rice and salad.

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Date:



BBQ Bacon Burgers

Thaw and grill for 5 to 6 minutes per side, or until cooked through. Add slice of cheddar cheese and BBQ sauce to each burger. Serve on buns with chips and fruit.

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Date:

