

Stuffed Double Cheeseburgers

Thaw burgers completely before grilling for 20 minutes, or until meat is cooked through. Top with additional slice of cheese. Serve on buns with fruit.

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Korean Beef Lettuce Wraps

Thaw and reheat the beef sauce in skillet. Mix in cornstarch with equal parts water and swirl in to thicken sauce. Garnish with sliced green onions. Serve in lettuce wraps with fruit.

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Grilled Pomegranate 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. Serve over salad with garlic bread.

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Sloppy Shredded Beef Sandwiches

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

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Balsamic & Brown Sugar Pulled Pork

Thaw and slow cook on low for 8 hours. Once cooked, shred the pork with 2 forks into the sauce. Serve with fruit and chips.

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Shrimp Mango Curry

Thaw and bring to bubbling in Dutch oven or saucepan. Simmer for 10 minutes, or until shrimp are cooked. Serve with cilantro garnish, over rice.

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Slow Cooker Chicken Tacos with Mango Pico de Gallo

Thaw and slow cook on low for 8 hours. Shred the chicken into the sauce and spoon into tortillas. Dice mango and toss with pico de gallo for topping. Serve with veggies.

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Buffalo Wing Grill Packs

Thaw chicken wings completely before adding foil packs to the grill and grilling for 20 minutes, or until chicken is cooked through. Top with crumbled blue cheese. Serve with garlic bread and salad.

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Grilled Sweet Chili Salmon & Veggies {Foil Packs}

Thaw salmon and veggies completely before adding foil packs to the grill and grilling for 20 to 25 minutes, or until salmon is cooked through. Serve with rice and eggrolls.

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Grilled Tomato-Basil Tilapia {Foil Packs}

Thaw tilapia and veggies completely before adding foil packs to the grill and grilling for 20 minutes, or until tilapia is cooked through. Serve with dinner rolls and salad.

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