

Slow Cooker Garlic Parmesan Chicken

Thaw and slow cook on low for 8 hours. Serve with shredded Parmesan cheese garnish and side of veggies.

Date: _____



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Slow Cooker Pepperoni Chicken

Thaw and slow cook on low for 6 hours. With 30 minutes remaining in cooking cycle, add the shredded mozzarella cheese over the chicken. Garnish with grated Parmesan cheese. Serve over pasta with veggies.

Date: _____



Slow Cooker Pepperoni Chicken

Thaw and slow cook on low for 6 hours. With 30 minutes remaining in cooking cycle, add the shredded mozzarella cheese over the chicken. Garnish with grated Parmesan cheese. Serve over pasta with veggies.

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Mango & Red Bell Pepper Chicken {Foil Packs}

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

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

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Chicken with Sherry-Soy Sauce

Thaw and add to skillet or saucepan and cook over medium low heat. Turn chicken often and simmer for 7 to 9 minutes, or until chicken is cooked through. Serve with rice noodles and side salad.

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Poppyseed Chicken

Thaw and bake at 400 F for 40 to 45 minutes, or until chicken is cooked through. Serve with rice and salad.

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