Baked Mediterranean Chicken (Foil Packs)

Thaw chicken and veggies completely before placing foil packs on baking sheet and baking at 400 F for 40 minutes, or until chicken is cooked through. Serve with rice and salad.



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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.

Date:			
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.

Date:	



Chili con Carne

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

Date:	



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

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Beefy Tot-chos

Thaw completely and bake covered at 350 for 25 to 30 minutes, then uncovered for 10 minutes or until cheese has melted. Top with sour cream and salsa. Serve with fruit.

Date:

Beefy Tot-chos

Thaw completely and bake covered at 350 for 25 to 30 minutes, then uncovered for 10 minutes or until cheese has melted. Top with sour cream and salsa. Serve with fruit.



German Pork Chops with Sauerkraut

Thaw and bake at 375 F for 30 to 40 minutes, or until pork chops are cooked through. Serve with dinner rolls and veggies.

Date:	
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German Pork Chops with Sauerkraut

Thaw and bake at 375 F for 30 to 40 minutes, or until pork chops are cooked through. Serve with dinner rolls and veggies.

Date:	

