

King Ranch Mac & Cheese

Thaw completely and bake at 350 F for 20 to 30 minutes.
Serve with veggies.

Date: _____



King Ranch Mac & Cheese

Thaw completely and bake at 350 F for 20 to 30 minutes.
Serve with veggies.

Date: _____



Kung Pao Chicken

Thaw and Transfer all of the content from the freezer bag to large skillet or saucepan, start to cook over medium low heat. Once the sauce begins to bubble, reduce heat and let simmer on low for 8 to 10 minutes, or until chicken is cooked. Thicken with cornstarch, if needed. Stir often. Serve with eggrolls and white rice.

Date: _____



Kung Pao Chicken

Thaw and Transfer all of the content from the freezer bag to large skillet or saucepan, start to cook over medium low heat. Once the sauce begins to bubble, reduce heat and let simmer on low for 8 to 10 minutes, or until chicken is cooked. Thicken with cornstarch, if needed. Stir often. Serve with eggrolls and white rice.

Date: _____



Chicken Cordon Bleu Bake

Thaw and bake at 350 F for 15 minutes, or until warmed through and cheese has melted. Serve with salad.

Date: _____



Chicken Cordon Bleu Bake

Thaw and bake at 350 F for 15 minutes, or until warmed through and cheese has melted. Serve with salad.

Date: _____



Slow Cooker Ole Chicken

Thaw and layer the tortillas, soup-chicken and salsa in the slow cooker, as directed. Set on low and cook for 8 hours. With 15 minutes remaining in cooking cycle, add the shredded cheese on top and let melt. Serve with rice and beans.

Date: _____



Slow Cooker Ole Chicken

Thaw and layer the tortillas, soup-chicken and salsa in the slow cooker, as directed. Set on low and cook for 8 hours. With 15 minutes remaining in cooking cycle, add the shredded cheese on top and let melt. Serve with rice and beans.

Date: _____



Slow Cooker Tex-Mex Chicken Chili

Thaw and slow cook on low for 8 hours. Garnish with shredded cheese or sour cream. Serve with salad.

Date: _____



Slow Cooker Tex-Mex Chicken Chili

Thaw and slow cook on low for 8 hours. Garnish with shredded cheese or sour cream. Serve with salad.

Date: _____

