

Chicken, Bacon & Alfredo Bake

Thaw completely and bake at 350 F for 25 to 30 minutes.
Serve with salad.

Date: _____



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Cheeseburger Rice

Thaw and reheat in skillet. Once warmed through, add the rice and hot water. Cover and cook for 20 minutes, or until rice is tender. Serve with shredded cheese garnish, and side of veggies.

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Spinach Artichoke Baked Ravioli

Thaw completely and add hot water around edge of the dish, so it gets down below with the ravioli, and then bake at 350 F for 25 minutes. Serve with salad.

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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.

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Beef & Veggie Skillet

Thaw and reheat in skillet. Bring to bubbling, then add hot water and simmer for 6 to 8 minutes, or until veggies are softened. Serve with grated Parmesan cheese garnish, dinner rolls and salad.

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