

Slow Cooker Rosemary Artichoke Chicken

Thaw and slow cook on low for 6 hours. Serve with pasta and veggies.

Date: _____



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Homemade Chicken Noodle Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 10 minutes, then shred the chicken. Add the pasta and cook about 8 to 10 minutes, or until al dente. Serve with salad.

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BBQ Chicken Sweet Potatoes {Filling}

Thaw completely and simmer the chicken and BBQ sauce in skillet for 10 minutes, before adding to top of baking sweet potatoes. Serve with red onion garnish and side salad.

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Slow Cooker French Onion Chicken

Thaw and slow cook on low for 8 hours. With 30 minutes remaining in cooking cycle, stir in the cornstarch to thicken sauce. Top with grated Parmesan and sliced Swiss cheese. Serve with cheesy bread, and veggies.

Date: _____



Slow Cooker French Onion Chicken

Thaw and slow cook on low for 8 hours. With 30 minutes remaining in cooking cycle, stir in the cornstarch to thicken sauce. Top with grated Parmesan and sliced Swiss cheese. Serve with cheesy bread, and veggies.

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Cheesy Tex Mex Chicken

Thaw and add to skillet and bring to bubbling. Stir in the rice cauliflower and then simmer for 15 to 20 minutes, or until chicken is cooked through. Top with shredded Mexican blend cheese before serving. Serve with salad.

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