

Slow Cooker Rosemary Artichoke Chicken

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

Date: _____



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Cheesy Chicken Enchiladas

Thaw and bake at 350 F for 25 minutes. Serve with cilantro garnish, refried beans and veggies.

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Winter Beef Stew

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 10 to 15 minutes. Serve with salad and dinner rolls.

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Italian Chicken Skillet with Zucchini

Thaw and add all of the ingredients from the freezer bag to large skillet or saucepan, cook over medium heat until bubbling, then reduce heat and simmer for 10 minutes or until chicken is cooked and veggies are softened. Serve with Parmesan cheese garnish and side salad.

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Italian Chicken Skillet with Zucchini

Thaw and add all of the ingredients from the freezer bag to large skillet or saucepan, cook over medium heat until bubbling, then reduce heat and simmer for 10 minutes or until chicken is cooked and veggies are softened. Serve with Parmesan cheese garnish and side salad.

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Roasted Vegetable Chili

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Garnish with shredded cheddar cheese. Serve with salad.

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