

## Basil Balsamic Chicken

Thaw and bake at 350F for 1 hour, or until cooked through.  
Serve with rice and veggies.

Date: \_\_\_\_\_



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## Lemon Garlic Roasted Chicken

Thaw completely and bake at 400 F for 45 minutes. Serve with  
side salad and dinner rolls.

Date: \_\_\_\_\_



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Date: \_\_\_\_\_



## Slow Cooker Chicken Tortellini Soup

Thaw completely, add to slow cooker with 2 cups of water and  
cook for 8 hours. With 30 minutes left in the cooking cycle,  
add the tortellini and let finish cooking. Swirl in the milk or  
cream before serving. Serve with Parmesan cheese garnish  
and salad.

Date: \_\_\_\_\_



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## Slow Cooker Cheesy Salsa Chicken

Thaw and slow cook on low for 8 hours. With 30 minutes remaining in cooking cycle, stir in the sour cream. Once cooked, top with shredded cheese and let melt. Serve over rice with salad.

Date: \_\_\_\_\_



## Slow Cooker Cheesy Salsa Chicken

Thaw and slow cook on low for 8 hours. With 30 minutes remaining in cooking cycle, stir in the sour cream. Once cooked, top with shredded cheese and let melt. Serve over rice with salad.

Date: \_\_\_\_\_



## Slow Cooker Chicken Gyros

Thaw and slow cook on low for 8 hours. Garnish with sliced red onion, cucumber and tzatziki sauce. Serve on pita.

Date: \_\_\_\_\_



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