

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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Andouille Cajun Soup

Thaw and add contents of baggie to large saucepan or Dutch oven. Bring to bubbling and cook for 20 minutes. Serve with French loaf bread.

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Beef Stew with White Wine

Thaw and add all the contents of the baggie to a Dutch oven or large saucepan and bringing to boil, then adding lid and simmering for 30 minutes. Serve with dinner rolls

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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.

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Salmon & Asparagus Foil Packs

Preheat oven to 400 F. Thaw salmon and veggies completely before adding foil packs to oven and baking for 18 to 20 minutes, or until salmon is cooked through. Serve with dinner rolls and salad.

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