

Slow Cooker Chicken & Spinach Stroganoff

Thaw and slow cook on low for 8 hours. Just before serving, stir in 1 cup sour cream into the chicken sauce. Serve over egg noodles with veggies.

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Chicken Green Curry

Add to the skillet. Bring to bubbling and then reduce to low and simmer for 20 minutes or until chicken is cooked through. Serve over rice.

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Slow Cooker Steak Gyros

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

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Bacon Cheeseburger Tortellini Skillet

Thaw completely and cook the pasta and sauce in skillet.
Once tortellini are cooked, stir in the cream and top with shredded mozzarella cheese, Parmesan cheese, bacon, and cook until cheese melts. Serve with veggies.

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Cheesy Beef Enchiladas

Thaw and bake at 350 F for 25 minutes, or until cheese is melted and enchiladas are warmed through. Serve with cilantro garnish, refried beans and veggies.

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Vegetable & 3-Bean Chili

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

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Skillet Beef Marsala with Pasta

Thaw and reheat and cook mushrooms in skillet. Toss with cooked pasta. Serve with side salad.

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Chicken Jambalaya Skillet

Thaw and add to skillet or saucepan and cook over medium low heat. Once the sauce begins to bubble, stir in the rice and chicken stock and return to bubbling. Cover with lid and let simmer on low for 18 to 20 minutes, or until rice is cooked. Serve with side salad.

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Rigatoni with Sausage

Thaw and transfer to skillet to reheat, then swirl in the cream once the sauce is bubbling. Toss with cooked pasta and garnish with grated Parmesan cheese. Serve with side salad.

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Creole Shrimp with Polenta

Thaw and add to skillet or saucepan and cook over medium low heat. Once the sauce begins to bubble, swirl in the heavy cream, cover with lid and let simmer on low for 5 to 7 minutes. Cook polenta, as directed. Serve with green onion and crushed red pepper garnish, and side salad.

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Creole Shrimp with Polenta

Thaw and add to skillet or saucepan and cook over medium low heat. Once the sauce begins to bubble, swirl in the heavy cream, cover with lid and let simmer on low for 5 to 7 minutes. Cook polenta, as directed. Serve with green onion and crushed red pepper garnish, and side salad.

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