## Slow Cooker Honey Mustard Shredded Chicken Sandwiches

Thaw and then cook on low for 8 hours. Shred chicken and serve on sandwich buns with Provolone cheese.

Date:			

## Slow Cooker Honey Mustard Shredded Chicken Sandwiches

Thaw and then cook on low for 8 hours. Shred chicken and serve on sandwich buns with Provolone cheese.

Date:	



#### **Greek Chicken Bake**

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

Date:	
Date.	 



#### Greek Chicken Bake

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



# 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.

Date:	
IIATA:	
אמור	



# 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.

<b>-</b>	
Date:	



### **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.

Date:		
	(C) <b>F</b>	
	FreezEasy Single, First Frenzer Coolding Meet Flance	

### **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.



## 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.

Date:			
Date.			



# 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.

Date:	

