

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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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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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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