



SPINACH & SAUSAGE PASTA

DATE MADE:

On cooking day, place frozen mixture directly into slow cooker. Set to high and cook for 2-3 hours or on low for 3-4 hours. Once you are ready to eat; add package of tortellini directly into crock pot with fresh spinach, stir and cook for 5-7 minutes or until pasta is done. Spoon mixture into bowls top with grated Pecorino Romano cheese and enjoy!



EASY CURRY CHICKEN

DATE MADE:

Thaw if frozen; cook in crockpot on low for 3-5 hours or high for 2-3 hours; until chicken is cooked. (Note-don't worry if your chicken isn't all the way thawed. It can also cook from frozen, it might just take a little longer.) Once chicken is cooked; turn heat off and add yogurt to crockpot and stir. Serve chicken over cooked rice and along side some naan.



EASY FRENCH ONION SOUP

DATE MADE:

Cook in slow cooker on high for 3-4 hours or on low for 4-5 hours. Be sure to season with salt and pepper. Once ready to serve; slice bread, butter it and toast. Then ladle soup into crocks top with bread then cheese and place under broiler for 1-2 minutes to melt cheese. Once melted, sprinkle with some fresh Thyme and serve hot.



CHICKEN & VEGGIE NOODLE BOWL

DATE MADE:

Thaw if frozen; cook in crockpot, low for 4-6 hours or high for 2-3 hours. Then cook rice noodles according to package instructions. Add shredded slaw mix to crock pot, cook for about 5-10 minutes until soft. In small bowl mix together: soy sauce, sesame oil, red pepper flakes and Sriracha sauce. Toast sesame seeds in small frying pan until golden in color. And set aside. Spoon rice noodles into bowls then add chicken and veggie mixture, top with a tablespoon of spicy sauce and add sesame seeds to finish off and serve.



EASY CHICKEN POT PIE

DATE MADE:

Thaw if frozen; cook in crockpot on low for 4-6 hours or high for 3-4 hours. Once you are ready to serve the potpie, add your container of homemade cream of chicken soup to crockpot, stir and make sure crockpot is on high. Your potpie mixture will thicken as it cooks. Once the potpie has thickened, preheat oven according to package on crescent package. Then unroll and cut triangle shapes in half. Bake until golden brown. Scoop pot pie mixture into bowls and place cooked crescent triangle over top of pot pie.



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