

RECIPE : Ground Turkey White Chili

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Dump contents of the freezer bag into the slow cooker, add 2 cups water and 4 cups broth into the slow cooker. (Do not stir, break apart, or mix the raw meat, let it cook undisturbed, mix after it cooks)

Step 3: Cook on low 6-8.

Step 4: Break apart your meat, stir, and serve hot!

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 4 cups broth and 2 cups water.

Step 2: Dump contents of the freezer bag into the slow cooker, add 2 cups water and 4 cups broth into the slow cooker. (Do not stir, break apart, or mix the raw meat, let it cook undisturbed, mix after it cooks)

Step 3: Set to High Pressure for 20 minutes, then allow a 10-minute natural release followed by a quick release.

Step 4: Break apart your meat, stir, and serve hot!

Expiration date: _____



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