

# RECIPE: Red Thai Coconut Curry

## *Slow cooker directions*

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Dump contents of the freezer bag into slow cooker.
- Step 3:** Cook on low 4-6 hours
- Step 4:** Shred chicken, and stir in slow cooker.
- Step 5:** Serve over basmati rice or rice noodles, and enjoy!

## *Instant pot directions*

- Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.
- Step 2:** Set to High Pressure for 20 minutes, then allow a 10-minute natural release followed by a quick release.
- Step 3:** Shred chicken, and stir in instant pot.
- Step 4:** Serve over basmati rice or rice noodles, and enjoy!

***Expiration date:*** \_\_\_\_\_



# RECIPE: Red Thai Coconut Curry

## *Slow cooker directions*

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Dump contents of the freezer bag into slow cooker.
- Step 3:** Cook on low 4-6 hours
- Step 4:** Shred chicken, and stir in slow cooker.
- Step 5:** Serve over basmati rice or rice noodles, and enjoy!

## *Instant pot directions*

- Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.
- Step 2:** Set to High Pressure for 20 minutes, then allow a 10-minute natural release followed by a quick release.
- Step 3:** Shred chicken, and stir in instant pot.
- Step 4:** Serve over basmati rice or rice noodles, and enjoy!

***Expiration date:*** \_\_\_\_\_