

# RECIPE: Tex-Mex Chicken

## *Slow cooker directions*

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Dump contents of the freezer bag into a slow cooker.
- Step 3:** Cook on low 4-6 hours.
- Step 4:** Remove chicken, shred, stir back into slow cooker.
- Step 5:** Serve over basmati rice or in tortillas. Optional: Serve with your favorite taco toppings.

## *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 in pot, stir to ensure everything is coated with sauce.
- Step 4:** Serve over basmati rice or in tortillas. Optional: Serve with your favorite taco toppings.

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



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