

# RECIPE: Chicken Marsala

## *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.

**Step 3:** Cook on low for 4-6 hours

**Step 4:** Once finished cooking, remove the chicken and set aside.

**Step 5:** Combine the water and tapioca flour in a bowl and whisk together to form a paste.

**Step 6:** Whisk paste into sauce in slow cooker and set to high for 30 minutes to thicken.

**Step 7:** After 30 minutes, stir chicken back into sauce in slow cooker, and serve!

## *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:** Remove chicken, and set aside. Set instant pot to saute mode.

**Step 4:** Combine the water and tapioca flour in a bowl and whisk together to form a paste.

**Step 5:** Whisk paste into sauce in instant pot and simmer to thicken for 3-5 minutes.

**Step 6:** Stir chicken back into sauce in instant pot, and serve!

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



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