

RECIPE: Garlic Butter Chicken

Slow cooker directions

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

Step 2: Add freezer bag contents into slow cooker.

Step 3: Cook on low 4-6 hours. Add broccoli during last 30 minutes of cook time.

Step 4: Remove chicken thighs from slow cooker, shred chicken, stir back into slow cooker.

Step 5: Serve over rice. **Optional:** Garnish with green onions and roasted pine nuts.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup chicken broth to Instant pot.

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 thighs from slow cooker, shred chicken, stir back into instant pot.

Step 4: Serve over rice. **Optional:** Garnish with green onions and roasted pine nuts.

Expiration date: _____



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