

RECIPE: Mango Curry 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 6-8 hours.

Step 4: Shred the chicken directly in the pot with two forks and stir well to ensure the chicken is evenly coated with the sauce.

Step 5: Serve over rice and enjoy! Optional: Garnish with fresh parsley and mango if desired.

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 25 minutes, then allow a 10-minute natural release followed by a quick release.

Step 3: Shred the chicken directly in the pot with two forks and stir well to ensure the chicken is evenly coated with the sauce.

Step 4: Serve over rice and enjoy! Optional: Garnish with fresh parsley and mango if desired.

Expiration date: _____



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