

# RECIPE: Salsa Verde Chicken

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## *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.

**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 in tortillas, over rice, or on top of chips!

**Step 6:** Optional: Garnish 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 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 in tortillas, over rice, or on top of chips!

**Step 5:** Optional: Garnish with your favorite taco toppings!

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



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