

RECIPE: Thai Cashew Chicken

Slow cooker directions

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Set sauce packet aside, removing the packet from the quart freezer bag. (Discard quart freezer bag).
- Step 3:** Dump the remaining contents of the freezer bag into a slow cooker.
- Step 4:** Cook on low 4-6 hours.
- Step 5:** Remove chicken from slow cooker, shred, and place in a large serving bowl.
- Step 6:** Pour sauce packet over chicken in a bowl and stir together.
- Step 7:** Serve over rice and enjoy! **Optional:** Garnish with green onions, a lime wedge, and/or chopped peanuts.

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 from slow cooker, shred, and place in a large serving bowl.
- Step 4:** Pour sauce packet over chicken in a bowl and stir together.
- Step 5:** Serve over rice and enjoy! **Optional:** serve with green onions, a lime wedge, and/or chopped peanuts,

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