

RECIPE: Honey Dijon 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 4-6 hours.

Step 4: Remove from slow cooker and serve. Optional: Make some extra honey Dijon marinade to serve with the cooked chicken.

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 from slow cooker and serve. Optional: Make some extra honey Dijon marinade to serve with the cooked chicken.

Expiration date: _____



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