

Print and cut out recipe label, then tape onto freezer bag

Thai Peanut Chicken

Date:

Additional Ingredients:

- None

freezermealprep.pro

Slow Cooker:

1. Empty the frozen contents of the bag into a slow cooker.
2. Cook on low for 4-5 hours or to an internal temperature of 165F.

Pressure Cooker:

1. Empty the frozen contents of the bag into a pressure cooker, and add 1/4 cup of liquid.
2. Turn the pressure to high and cook for 20 minutes with quick pressure release.

Additional Instructions:

1. Shred chicken and return to liquid. Allow the meat to sit for a few minutes before serving.
2. Serve over rice or rice noodles. Top with crushed peanuts, a squeeze of lime juice, and fresh cilantro.