

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Beach Street Lemon Chicken

Date:

Additional Ingredients:

- Linguine Noodles

freezermealprep.pro

Stove-Top:

- Over medium-high heat, add the thawed contents of the freezer bag to a large skillet.
- Cook for about 10-12 minutes until the chicken is cooked and reaches an internal temperature of 165F, stirring occasionally.

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 4-6 hours or on high for 3-4 hours until the internal temperature reaches 165F.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid.
- Turn the pressure to high and cook for 15 minutes, natural pressure release.

Serving Suggestions:

- Chop the chicken into 1" chunks and return to the pot.
- Stir in 16 oz of cooked Linguine (8 oz uncooked) and top with parmesan cheese and chives. Can also be served over rice or quinoa.
- Serve with your favorite non-starchy vegetable or a side salad.