

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

Cashew Chicken

Date:

Additional Ingredients:

- 1/2 cup Whole Unsalted Cashews
- 1 tbsp Corn Starch

freezermealprep.pro

Slow Cooker:

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

Pressure Cooker:

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

Additional Instructions:

- Shred chicken and return to pot.
- To thicken, mix 1 tbsp Cornstarch with 1 Tbsp. water together, and stir into sauce.
- Add 1/2 cup Whole Unsalted Cashews and stir.
- Let the meal cook or sit on a warm setting for an additional 15-20 minutes until the sauce has thickened.
- Serve over rice topped with green onions and sesame seeds. Serve with stir-fried peppers, broccoli, or a veggie mix