

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

# Creamy Tomato Basil Chicken

**Date:**

## **Additional Ingredients:**

- 4 oz Greek or Low-Fat Cream Cheese

*freezermealprep.pro*

## **Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker.
- Cover and cook on low for 4-6 hours or 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 of liquid.
- Turn the pressure to high and cook for 20 minutes, with quick pressure release.

## **Additional Instructions:**

- Shred chicken and return to pot.
- Add cream cheese to pot and mix well.
- Cook for an additional 15-30 minutes in slow cooker or 3-5 minutes on low sauté setting in pressure cooker until combined.

## **Serving Suggestions:**

- Serve over your favorite noodle and top with fresh basil and parmesan cheese.
- Serve with roasted broccoli, sautéed squash and zucchini, or a Caesar salad.