

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

Hawaiian Haystacks

Date:

Additional Ingredients:

- 1/2 cup Sour Cream
- 3 tbsp Corn starch Mixed with 2 tbsp water

Slow Cooker:

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

Additional Instructions:

- Shred chicken and return to pot.
- Add 1/2 cup Sour Cream and 3 tbsp Cornstarch mixed with 2 tbsp water mix well. Cook an additional 15-20 minutes in slow cooker or 2-3 minutes on saute setting in instant pot until sauce as thickened.
- Serve over rice.
- Top with chow mein noodles, sliced green onion, pineapple, black olives, tomatoes, slivered almonds, cheddar cheese, and other desired toppings.

freezermealprep.pro