

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

# Honey Garlic Chicken

**Date:**

## **Additional Ingredients:**

- 8 ounces Lo Mein Noodles

*freezermealprep.pro*

### **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 20 minutes, natural pressure release.

### **Additional Instructions:**

- Shred chicken and return to liquid.
- To thicken, mix 1 Tbsp. corn starch with 2 Tbsp. water together. Stir into sauce and cook an additional 30 minutes in the slow cooker or 3-5 minutes in pressure cooker on the saute setting.
- Prepare noodles according to package directions. Add noodles and toss to coat.

### **Serving Suggestions:**

- Garnish with crushed cashews, sesame seeds, or scallions, and serve with stir-fried veggies. You can also serve over rice if preferred.