

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

Teriyaki Chicken

Date:

Additional Ingredients:

- 1 tbsp Corn Starch mixed with 1 tbsp water

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Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- 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 liquid.
- To thicken, mix 1 tbsp Cornstarch with 1 Tbsp. Water. Stir into the sauce and cook for an additional 15-20 minutes in a slow cooker or 3-5 minutes on saute setting in a pressure cooker until thickened.
- Serve over rice topped with diced green onions and a side of stir-fried veggies or broccoli.