

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

Thai Peanut Chicken

Date:

Additional Ingredients:

- None

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 of liquid.
- Turn the pressure to high and cook for 20 minutes with quick pressure release.

Additional Instructions:

- Shred chicken and return to liquid. Let the meat sit for a few minutes before serving.
- Serve over rice or rice noodles. Top with crushed peanuts, a squeeze of lime juice, and fresh cilantro.