

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

<h1>White Bean Chili</h1>	<b>Slow Cooker:</b> <ul style="list-style-type: none"><li>• Empty the thawed contents of the bag into a slow cooker.</li><li>• Cook on low for 4-6 hours or on high for 3-4 hours until the internal temperature reaches 165F.</li></ul>
<b>Date:</b>	<b>Pressure Cooker:</b> <ul style="list-style-type: none"><li>• Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid.</li><li>• Turn the pressure to high and cook for 20 minutes, quick pressure release.</li></ul>
<b>Additional Ingredients:</b> <ul style="list-style-type: none"><li>• 1/2 cup Sour Cream</li></ul>	<b>Additional Instructions:</b> <ul style="list-style-type: none"><li>• Shred chicken and return to liquid. Add 1/2 cup Sour Cream and mix.</li><li>• Serve topped with cheese, avocado, tortilla chips and other favorite toppings.</li></ul>
<i>freezermealprep.pro</i>	