

## CILANTRO CHICKEN + LENTILS

### FREEZE TOGETHER

- 2 cups **dried lentils**
- 1 lb. **boneless skinless chicken breasts** (or thighs)
- 3 cups **salsa verde**
- ½ small **onion**, *chopped*
- 3 **green onions**, *chopped*
- ½ cup **cilantro**, *chopped*
- 3 cloves **garlic**, *minced*
- 2 **jalapeños**, *diced (ribs and seeds removed)*
- ½ teaspoon **salt**, *plus more to taste*
- 3 cups **chicken broth** (can add at cook time if desired)

### INSTANT POT

High Pressure 25 mins

10-minute natural release

### SLOW COOKER

High Setting 6 hrs

Thaw ingredients first

### FINAL STEP

Serve with rice and cilantro.

## CREOLE CHICKEN + SAUSAGE

### FREEZE TOGETHER

- 1 lb. **boneless skinless chicken breasts**
- 12 ounces **Andouille sausage**, *sliced*
- one 14-ounce can **fire roasted crushed tomatoes**
- 2–3 tablespoons **tomato paste**
- 2 **green or red bell peppers**, *chopped*
- half an **onion**, *diced*
- 3 cloves **garlic**, *minced*
- 1 tablespoon **Creole seasoning**
- 1–2 teaspoons **salt** (if your Creole seasoning doesn't have any)

### INSTANT POT

High Pressure 15 mins

10-minute natural release

### SLOW COOKER

High Setting 4 hrs

Thaw ingredients first

### FINAL STEP

Shred chicken. Serve with rice and top with cheese, hot sauce, and/or green onions.

## CREOLE CHICKEN + SAUSAGE

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High Setting 4 hrs

Thaw ingredients first

### FINAL STEP

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