

Chicken Caesar Sandwiches

- 1 ½ pounds boneless skinless chicken breasts
- ¾ cup Caesar salad dressing
- 1 teaspoon dried parsley
- a dash of pepper
- ¼ cup fresh Parmesan cheese
- Rolls for sandwiches*
- Romaine Lettuce*
- Parmesan Cheese

Write on bag - Cook 4-5 hours on high or 6-7 hours on low. Serves 6-8 people.

Instructions -Add the chicken, salad dressing, parsley, pepper, and cheese to a large freezer bag. Serve on rolls with lettuce and cheese.

Tip - Add the Romaine lettuce to the bottom of the bun so the juices don't soak into the bread and make it soggy.

This meal is great hot or cold. I have served it for dinner and then ate it cold the next day. It's great for dinner or a pot luck!

Shredded Pork Tostadas

Ingredients:

- 1 ½ pounds pork roast
- ½ cups orange juice
- Juice of 2 limes (about ¼ cup)
- 1 cups water
- 3 teaspoons garlic, minced
- 1 teaspoons cumin
- salt and pepper to taste
- corn tostadas*
- lettuce*
- diced tomatoes*
- shredded cheddar cheese*
- avocados*
- Cilantro *
- Sour Cream*

Write on bag - Cook on low for 7-8 hours or high for 4-5 hours. Remove pork and shred. Serve pork on top of tostadas with your favorite toppings!

Instructions - Add pork roast, orange juice, lime juice, water, garlic, cumin, salt and pepper to slow cooker. Serves 6-8 people.

Unstuffed Peppers

- 2 lbs. boneless, skinless chicken breasts (see note below to use ground beef)
- 1-14oz. can diced tomatoes
- 1-15oz. can tomato sauce
- 3-4 peppers chopped (use any color)

- ½ white onion, diced
- 3 cups water
- 1 Tablespoon chicken Bouillon
- 1 cup rice (5 minute rice)*
- 1 cup cheddar cheese*

Write on the bag - cook on low for 6-7 hours or 4-5 hours on high. About 15 minutes before it is done add your rice. Five minutes before you serve it add about a cup of cheese on top to melt.

Instructions - Add the chicken, tomatoes, tomato sauce, peppers, onion, water, and bouillon to a large freezer bag. You will need the rice and cheese the day you prepare the meal. Serve with additional cheese if desired.

Note - you can substitute the chicken for about 1 ½ pounds ground beef. You can either cook it and let it cool before you add it to the bag. Or you can add it to the crock pot the day you prepare your meal.

Crock Pot Creamy Chicken and Broccoli

Ingredients

- 1 -½ lbs boneless, skinless chicken breasts
- 1 – .6 oz package Italian dressing, dry mix
- ½ cup water
- 1 10.75 oz can cream of mushroom soup (or prepare a [homemade version](#))*
- 8 oz cream cheese*
- 1 – 12 oz package frozen broccoli*

Write on bag - Add cream soup before cooking. Cook on high for 4-5 hours or on low for 7-8 hours. About an hour before you will serve it add broccoli and a bar of cream cheese and mix well. (I like to chop it into a few pieces so it mixes up easier.)

Instructions - Place chicken, Italian dressing, and water in a large freezer bag.

Serves 4-5

Crock Pot Chicken & Dumplings

- 2 pounds boneless, skinless chicken breasts
- 3 cups of water
- 2 Tablespoons chicken bouillon
- 4 carrots peeled and chopped
- 2 stalks of celery diced
- 4 potatoes peeled and diced (don't add to the bag)*

Dumplings (Write instructions on the bag)

- 2 Cups Bisquick*
- 2/3 cup of milk*
- 2 TBSP dried parsley*

Instructions:

1. In a small bowl mix the Dumpling ingredients.
2. Drop tablespoons of the dough on top of the chicken mixture.

3. Set a timer for 10 minutes and let them cook for 10 minutes.
4. Then cover the crock pot and cook for another 10 minutes. DO NOT remove the lid before the 10 minutes are over or you may ruin the dumplings.

Write on Bag- Write the instructions on the bag for the dumplings (or have them handy). Also write on the bag -Add potatoes and cover and cook for 5-6 hours on high or 7-8 hours on low. When it's cook, shred the chicken and make the dumplings.

Instructions - Add chicken, water, chicken bouillon, carrots, and celery to a large freezer bag. (I don't like to freeze my potatoes, but some people do not have a problem with it.)

Tip - It's best to make this in an oval crock pot so you have more room for the Dumplings.

If the ingredient has an asterisk () this means you don't need it until the day you eat the meal.

