

# 10 easy chicken recipes

## Crock Pot Hawaiian Chicken

(4-5 servings)

- 2-3 large boneless/skinless chicken breasts
- ½ cup white sugar
- ½ cup vinegar
- 3 garlic cloves, minced
- 2 Tablespoons soy sauce
- ½ cup of pineapple juice (use what's in the can)
- ½ can of large pineapple chunks

Write on the bag:

Cook 3-4 hours on high or 4-5 hours on low. Serve it over rice and enjoy.

While I am cooking the rice I like to shred the chicken and put it back in the juice before I serve it.

Add all the ingredients to the bag. (It's easier to write on the bag before you add the ingredients.)

## Slow Cooker Honey Garlic Chicken

(4-5 servings)

- 1 ½ to 2 pounds boneless/skinless chicken breasts
- 3 garlic cloves, minced
- ⅓ cup soy sauce
- ⅔ cup ketchup
- ¼ cup honey

(Feel free to double the sauce if you like extra sauce)

Write on the bag:

Cook 3-4 hours on high or 4-5 hours on low.

We like to eat this with mashed potatoes and a veggie.

Add all the ingredients to a freezer bag.

# Chicken Fajitas

( 5-6 servings)

- 2 peppers (your favorite color)
- 1 onion
- 1 ½ pound boneless/skinless chicken breasts
- 1/2 cup chicken broth or chicken stock
- [taco seasoning packet](#) (or make your own)
- 1 teaspoon chili powder
- ½ teaspoon. paprika
- 1 teaspoon Salt

You will also need tortillas, cheese, cream, hot sauce etc.

Write on the bag:

Cook 3-4 hours on high or 4-5 hours on low.

When it's cooked, shred the meat and add it back to the pepper mixture and serve on warm tortillas and your favorite toppings.

Put all the ingredients in a large freezer bag.

A great way to use up the leftovers is to make this delicious [Chicken Fajita Casserole!](#) (Even though the pictures are so ugly!)

# Chicken Cacciatore

(Serves 4-5)

- 2 pounds boneless/skinless chicken breasts
- 28 oz can crushed tomatoes
- ½ red bell pepper (cut lengthwise)
- ½ green bell pepper (cut lengthwise)
- ½ large onion, chopped
- 1 teaspoon dried oregano
- 1 bay leaf
- salt and fresh pepper to taste
- 3-4 potatoes (Don't put in the freezer bag)
- 1 bag of pre-cut baby carrots (Don't put in the freezer bag)

Instructions

Write the following instructions on the bag:

- Dump the ingredients into your crock pot.
- Cut up the potatoes and add potatoes and carrots to your crock pot.
- Cook 3-4 hours on high or 4-5 hours on low.
- Remove the bay leaves.

Place all the ingredients, \*except the carrots and potatoes, into the freezer bag.

We also like to sprinkle some parmesan cheese on the dinner.

## Tortilla Soup

- 1 ½ – 2 large boneless, skinless chicken breasts
- 1 (24 oz) can whole peeled tomatoes, mashed
- 1 (10 oz) can enchilada sauce
- 1 yellow onion, chopped
- 1 (4 oz) can chopped green chile peppers
- 2 cloves garlic, minced
- 4 cups water
- 2 teaspoons chicken bouillon
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- Crumbled tortilla chips
- cream (sour or Mexican)
- shredded cheese (cheddar or Mexican mix)

### Write on the bag:

1. Dump the contents of the freezer bag into your crockpot.
2. Cook 3-4 hours on high or 4-5 hours on low.
3. When it's done remove chicken and shred with 2 forks. The smaller the better since you can't really cut up your soup.
4. To serve, mix in some cream, cheese, and tortilla chips.

Add all the ingredients to the freezer bag.

**Tip** – once you remove the chicken place the chunky stuff into a blender and blend until smooth. My kids don't like chunks but they loved this soup!

## Southwest Chicken

- 1 can of corn, drained
- 1 can of black beans, drained
- 1 16oz jar of salsa
- 3-4 boneless/skinless chicken breasts (about 2 pounds)
- 1 8oz brick of cream cheese

Write on the bag:

1. Dump ingredients into the crockpot. Cook 3-4 hours on high or 4-5 hours on low.
2. About 30 minutes before the meal is going to be served remove and shred the chicken.
3. Cut up the cream cheese into chunks and add to the crockpot with the chicken. Let it heat up for about 30 minutes.

Add the corn, black beans, salsa, and chicken to the freezer bag.

Serve over white or brown rice or eat it alone. We also added some shredded cheese on top and it was delicious!

If you are not a fan of black beans you can omit them or just add half the can. I don't really like them but they were good in this recipe.

## Crock Pot Ranch Chicken Tacos

- 1 -½ pounds boneless, skinless chicken breasts
- 1 Packet taco seasoning
- 1 Packet Ranch Dressing powder
- 1/4 cup Ranch dressing (do not add to a freezer bag)

Write on the bag:

Dump in the slow cooker and cook 3-4 hours on high or 4-5 hours on low. When the meat is cooked, shred and add back to the crock pot with 1/4 cup ranch dressing until heated.

On the day you serve the meal you will need the additional items:  
taco shells (soft or hard), lettuce, cheese, tomatoes, salsa, sour cream, etc

## Philly Chicken Sandwich

- 2-3 boneless, skinless chicken breasts (about 1.5 pounds)
- 2 Tablespoons butter
- 2 green bell peppers, sliced
- 1 large yellow onion, sliced
- 1 tablespoon Montreal Marinade seasoning
- Shredded Mozzarella cheese
- Good Hoagie Rolls

Write on the bag

Cook 3-4 hours on high or 4-5 hours on low. Shred the meat and serve on a roll. Add cheese and broil until cheese is bubbly.

Instructions

Add butter, green peppers, onions, chicken, and seasoning into a large freezer bag

## Spicy Chicken over Yellow Rice

- 1 ½ pounds boneless skinless chicken breast (about 2 large chicken breasts)
- 1 ½ cup of your favorite s salsa
- 2 Tablespoons taco seasoning
- 1 Tablespoon maple syrup
- 1 teaspoon lime juice
- 1 Tablespoon butter
- 4 oz cream cheese (do not add to the bag)

Write on the bag

Cook 3-4 hours on high or 4-5 hours on low. Shred chicken and add cream cheese. Heat for about 30 minutes longer.

Instructions

Place all the ingredients, except for the cream cheese, in a freezer bag.

## BBQ Chicken

- 2 pounds boneless skinless chicken breasts
- 1 cup barbeque sauce (your favorite)
- ½ cup vinegar
- ½ cup light brown sugar
- 1 Tablespoon yellow mustard
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon onion flakes
- 1 teaspoon garlic powder
- Buns

### **Write on bag**

Dump the contents of the freezer bag into your slow cooker. Cook 3-4 hours on high or 4-5 hours on low. Shred and serve on buns.

**Instructions** - add all ingredients except the buns to the freezer bag.