



French Dip Sandwiches

Thaw. Place in slow cooker. Pour water and beef broth over roast. Cook 4-6 hours on high or 8-10 hours on low or until meat easily shreds with a fork. Shred meat and serve on toasted rolls with french dip broth for dipping.

Date Made/Frozen:



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Dressed-up Sloppy Joes

Thaw. Transfer to a slow cooker and cook on low to 3-5 hours. Serve on hamburger buns.

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Greek-Inspired Chicken

Thaw. Place chicken and marinade in a slow cooker and cook on high 4-6 hours. If desired, serve chicken and sauce over cooked noodles, with a sprinkle of feta cheese and olives.

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Sausage and Pepper Penne

Thaw. Reheat in oven or microwave until heated through.

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Mexican Shepherd's Pie

Do not thaw. Bake covered at 400F for 1 hour. Uncover, and bake an additional 25-30 minutes or until cornbread is golden brown. Serve with sour cream, if desired.

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