

FREEZER-READY SLOW COOKER MEALS II



HONEY ROSEMARY CHICKEN

Mix the following ingredients. Let marinate for several hours in the refrigerator before freezing. Place in gallon freezer bag, and freeze.

- ✓ 5 boneless, skinless chicken breasts
- ✓ 1/3 Cup balsamic vinegar
- ✓ 1/3 Cup honey
- ✓ 1/3 Cup olive oil
- ✓ 3 Tbs chopped fresh rosemary
- ✓ 1 tsp salt

TO COOK- Thaw in the fridge overnight. Add 1 cup of water & the contents of the bag to the crockpot. Cook on high for 3-4 hours or low for 6-8 hours. Ten minutes before serving, add 2 Tbs cornstarch to thicken the sauce.

TO SERVE- Serve over mashed potatoes.

Nutrition Facts

Serving Size 1 cup (105g)	
Servings Per Container 8	
Amount Per Serving	
Calories 200	Calories from Fat 90
% Daily Value*	
Total Fat 11g	17%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 350mg	15%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 16g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

BEEF STEW

Mix the following ingredients, place in gallon freezer bag, and freeze.

- ✓ 2 lbs stew meat
- ✓ 1 1/2 Cup diced onion
- ✓ 5 large carrots, diced
- ✓ 2 medium zucchini, diced
- ✓ 3 medium celery stalks, diced
- ✓ 2 tsp salt
- ✓ 1 tsp black pepper
- ✓ 2 tsp Italian seasoning
- ✓ 1 tsp garlic powder
- ✓ 1 (2.8 oz) can no salt added crushed tomatoes
- ✓ 1 (12 oz) jar fat free beef gravy

TO COOK- Thaw in the fridge overnight. Place in slow cooker and cook 8-10 hours on low or 4-5 hours on high.

TO SERVE- Serve warm and enjoy.

Nutrition Facts

Serving Size 1 cup (352g)	
Servings Per Container 8	
Amount Per Serving	
Calories 220	Calories from Fat 50
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 980mg	41%
Total Carbohydrate 15g	5%
Dietary Fiber 4g	16%
Sugars 7g	
Protein 27g	
Vitamin A 160%	Vitamin C 20%
Calcium 6%	Iron 15%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

GREEN CHILE PORK TACOS

Mix the following ingredients, place in gallon freezer bag, and freeze. Due to the large size of the pork shoulder, you may need to cut it into 2 or 3 smaller pieces to fit better in the bag.

- ✓ 4 lb. pork shoulder
- ✓ 1 Cup diced onion
- ✓ 1 10 oz. can diced tomatoes with green chiles
- ✓ 1 16 oz. jar of salsa verde
- ✓ 1/3 Cup of lime juice
- ✓ 1/2 tsp salt
- ✓ 1/4 tsp garlic powder
- ✓ 1/2 tsp chili powder
- ✓ 3/4 tsp ground cumin

TO COOK- Thaw in the fridge overnight. Place in slow cooker and cook 6-8 hours on low or 4-5 hours on high. When cooked, remove pork and shred. Add pork back into slow cooker and stir to combine.

TO SERVE- Serve with tortillas, lettuce, sour cream and shredded cheese.

Nutrition Facts

Serving Size 1 cup (350g)	
Servings Per Container 8	
Amount Per Serving	
Calories 340	Calories from Fat 80
% Daily Value*	
Total Fat 9g	14%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 140mg	47%
Sodium 1020mg	43%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 47g	
Vitamin A 4%	Vitamin C 10%
Calcium 4%	Iron 10%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Chicken Pot Pie

Mix the following ingredients (minus the frozen veggies and biscuits). Place in gallon freezer bag, and freeze.

- ✓ 5 boneless skinless chicken breasts
- ✓ 1 cup sliced celery
- ✓ 1 cup diced onion
- ✓ 2 (14.5 ounce) cans of low sodium cream of chicken soup
- ✓ 1/4 tsp celery seed
- ✓ 1/2 tsp poultry seasoning
- ✓ 1/4 tsp black pepper
- ✓ 1 (12 oz) bag frozen mixed veggies
- ✓ 1 (16.3 ounce) can buttermilk biscuits

TO COOK- Thaw in the fridge overnight.

Place in slow cooker and cook 4-5 hours on low. After 5 hours on low, stir in frozen vegetables and cook for an additional 30 minutes. While vegetables are cooking, bake biscuits according to directions.

TO SERVE- Spoon some chicken filling on a plate or bowl and top with a biscuit that has been split in half.

Nutrition Facts

Serving Size 1 cup + 1 biscuit (306g)	
Servings Per Container 8	
Amount Per Serving	
Calories 350	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 1010mg	42%
Total Carbohydrate 50g	17%
Dietary Fiber 3g	12%
Sugars 8g	
Protein 24g	
Vitamin A 25%	Vitamin C 8%
Calcium 4%	Iron 20%
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Cheesy Ham and Potatoes

Mix the following ingredients, place in gallon freezer bag, and freeze.

- ✓ 1 (2.8 ounce) bag of frozen, diced hash browns
- ✓ 2 (14.5 ounce) cans of low fat/low sodium Cream of Mushroom soup
- ✓ 2 (14.5 ounce) cans of water
- ✓ 1 Cup diced onion
- ✓ 2 (8 ounce) ham steaks, diced
- ✓ 2 Cups fat free shredded cheddar cheese
- ✓ 4 Cups chopped broccoli
- ✓ 2 teaspoons black pepper

TO COOK- Thaw in the fridge overnight.

Place in slow cooker and cook 6-7 hours on low.

TO SERVE- Eat while warm and enjoy.

Nutrition Facts

Serving Size 1 cup (406g)	
Servings Per Container 8	
Amount Per Serving	
Calories 380	Calories from Fat 190
% Daily Value*	
Total Fat 21g	32%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 1520mg	63%
Total Carbohydrate 27g	9%
Dietary Fiber 4g	16%
Sugars 3g	
Protein 23g	
Vitamin A 10%	Vitamin C 100%
Calcium 45%	Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

PINEAPPLE PORK

Mix the following ingredients (minus the corn starch), place in a gallon freezer bag, and freeze.

- 1 ½ lbs cubed Pork Loin
- 1 20 oz. can unsweetened pineapple tidbits
- ½ Cup diced red pepper
- ½ Cup diced onion
- 2 Tbs brown sugar
- ½ tsp ginger
- ½ tsp kosher salt
- ½ tsp black pepper
- 3 Tbs corn starch

TO COOK- Thaw in the fridge overnight.

Place in slow cooker. Cook on HIGH for 4-6 hours or LOW 7-9 hours. About 5 minutes before serving, in small bowl, combine 3 tablespoons water and cornstarch, blend well. Stir into pork mixture in slow cooker. Cover, cook on high setting for an additional 5 minutes or until thickened.

TO SERVE- Serve over whole grain brown rice.

Nutrition Facts

Serving Size 1 cup (182g)	
Servings Per Container 8	
Amount Per Serving	
Calories 180	Calories from Fat 30
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 170mg	7%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 12g	
Protein 19g	
Vitamin A 6%	Vitamin C 35%
Calcium 2%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

JAMBALAYA

Mix the following ingredients, place in gallon freezer bag, and freeze.

- ✓ 1 ½ Cups reduced sodium chicken broth
- ✓ 1 Cup diced green pepper
- ✓ 1 Cup diced onion
- ✓ 1 Cup diced celery
- ✓ 1 2.8 oz. can of no salt added diced tomatoes (juice included)
- ✓ ½ tsp garlic powder
- ✓ 1 bay leaf
- ✓ ½ lb large shrimp, raw and de-veined
- ✓ 1 13.5 oz. Andouille sausage, sliced
- ✓ 2 tsp Cajun Seasoning

TO COOK- Thaw in the fridge overnight.

Place in slow cooker and cook 6-7 hours on low or 4-5 hours on high.

TO SERVE- Serve with whole grain brown rice.

Nutrition Facts

Serving Size 1 cup (283g)	
Servings Per Container 8	
Amount Per Serving	
Calories 180	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 690mg	29%
Total Carbohydrate 9g	3%
Dietary Fiber 3g	12%
Sugars 4g	
Protein 14g	
Vitamin A 10%	Vitamin C 50%
Calcium 6%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

BEEF & CREAMY POTATO CASSEROLE

Cook beef over medium high heat, 5-7 minutes until brown, drain. Mix ground beef, seasoning, soup, milk, pepper and ½ of the French-fried onions. Add to gallon freezer bag in the following order: 1) beef mixture, 2) green beans, 3) potatoes.

- ✓ 1 lb lean 85% (or higher) ground beef
- ✓ ½ tsp garlic powder
- ✓ ½ tsp onion powder
- ✓ ¼ teaspoon pepper
- ✓ 1 can (10 3/4 oz) low sodium, low fat cream of mushroom soup
- ✓ ½ Cup 2% milk
- ✓ 1 can (2.8 ounce) French-fried onions
- ✓ 1 bag (30 ounce) frozen shredded hash brown potatoes
- ✓ 1 bag (12 oz) Green Giant™ Steamers™ frozen cut green beans

TO COOK- Thaw in fridge overnight. Place in slow cooker, dumping from top of bag: 1) potatoes, 2) green beans and 3) ground beef.

Cook on low, 4-5 hours.

TO SERVE- Sprinkle remaining onions on top.

Nutrition Facts

Serving Size 1 cup (269g)	
Servings Per Container 8	
Amount Per Serving	
Calories 310	Calories from Fat 130
% Daily Value*	
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fat 0.5g	
Cholesterol 40mg	13%
Sodium 140mg	6%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 15g	
Vitamin A 2%	Vitamin C 4%
Calcium 6%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

SWISS STEAK & VEGGIES

Mix the following ingredients (minus the potatoes), place in gallon freezer bag, and freeze.

- 1 ½ pounds beef boneless round steak, about ¾ inch thick
- ½ tsp seasoned salt
- ½ tsp black pepper
- 6 to 8 new potatoes cut into fourths
- 1 ½ Cups baby-cut carrots
- 1 Cup diced onion
- 1 can (14 ½ ounces) diced tomatoes with basil, garlic and oregano, undrained
- 1 jar (12 ounces) home-style beef gravy

TO COOK- Thaw in fridge overnight. Dice 6-8 new potatoes and place in slow cooker. Empty freezer bag into slow cooker on top of potatoes. Make sure meat is on top of all ingredients. Cover and cook on low for 7-9 hours.

TO SERVE- Serve warm and enjoy.

Nutrition Facts	
Serving Size 1 cup (391g)	
Servings Per Container 8	
Amount Per Serving	
Calories 290	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 470mg	20%
Total Carbohydrate 37g	12%
Dietary Fiber 5g	20%
Sugars 6g	
Protein 24g	
Vitamin A 70% • Vitamin C 40%	
Calcium 6% • Iron 20%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

TERIYAKI BEEF AND VEGETABLES

Place beef and 1 Tbs. cornstarch in freezer gallon bag and shake to coat. Gently add soy sauce, sherry, brown sugar, ginger, garlic and water chestnuts to bag and freeze.

- 1 ½ lb beef round steak, trimmed of fat, cut into thin bite-size strips
- 2 tablespoons cornstarch
- ¼ Cup soy sauce
- ¼ Cup dry sherry or apple juice
- 2 Tbs packed brown sugar
- 1 tsp ground ginger
- ½ tsp garlic powder
- 1 can (8 oz) sliced water chestnuts, drained
- ¼ Cup water
- 1 bag (1 lb) frozen broccoli, carrots & cauliflower, thawed

TO COOK- Thaw in fridge overnight. Place in slow cooker and cook on low for 6-7 hours. About 30 minutes before serving, in small bowl, blend ¼ cup water and remaining 1 tablespoon cornstarch until smooth. Stir into beef mixture. Stir in thawed vegetables. Increase heat setting to High, cover and cook 25 to 30 minutes longer or until vegetables are crisp-tender.

TO SERVE- Serve over whole grain brown rice

Nutrition Facts	
Serving Size 1 cup (199g)	
Servings Per Container 8	
Amount Per Serving	
Calories 190	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 360mg	15%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 21g	
Vitamin A 10% • Vitamin C 20%	
Calcium 4% • Iron 15%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



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