

HEALTHY FREEZER CROCKPOT RECIPE LIST

Two bags of Chicken Fajitas
Two bags of Beef Roast & Carrots
Two bags of Garden Veggie Soup (I added ground beef)
Two bags of Mexican Chicken Soup

GROCERY LIST FOR ALL 8 MEALS

MEAT

- 4 pounds boneless, skinless chicken breasts
- Two, 2-lb boneless beef chuck shoulder roasts
- Two pounds lean ground beef (if adding to garden veggie soup)

CANNED

- Two 15oz cans of cannellini beans

PRODUCE

- 8 pounds carrots
- 2 medium-sized tomatoes
- 4 roma tomatoes
- 2 medium-sized zucchinis
- 2 medium-sized yellow squash
- 6 small-medium yellow onions
- 2 medium-sized green peppers
- 2 medium-sized red peppers
- 3 limes
- 8 large cloves of garlic

SEASONINGS

- 2 tablespoons plus 2 teaspoons chili powder
- 6 teaspoons cumin
- 2 teaspoons paprika
- 2 teaspoons coriander (I substituted fennel seed)
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons salt
- 5 tablespoons of [homemade taco seasoning](#) or two packets of store-bought taco seasoning

MISC

- 6 tablespoons extra virgin olive oil
- 4 tablespoons red wine vinegar
- 2 cups tomato juice
- Two 24oz jars of pasta sauce
- 2 tablespoons honey
- 8 gallon-sized plastic freezer bags

SUGGESTED SIDE DISHES

- Brown rice to serve with beef and carrots

ITEMS NEEDED FOR DAY-OF COOKING

- 16 cups fat-free reduced sodium chicken broth
- Tortillas and desired fajita toppings
- Desired side dishes for garden veggie soup and Mexican chicken soup

RECIPES

Slow Cooker Mexican Chicken Soup

modified from Once a Month Meals

<http://onceamonthmeals.com/slow-cooker-mexican-chicken-soup/>

Yields: One gallon-sized bag of Mexican Chicken Soup

Ingredients

- 1 pound carrots, peeled and diced
- 1 medium-sized yellow onion, diced
- 2 large cloves of garlic, minced
- 2 roma tomatoes, chopped
- 1 cup tomato juice
- 1 teaspoons cumin
- 1 teaspoons coriander (I substituted 1 teaspoon fennel seeds)
- 1 teaspoons chili powder
- 1 teaspoon salt
- Juice from 1/2 lime (about 2 tablespoons)
- 1 pound boneless skinless chicken breasts, cut into 1" chunks
- 4 cups fat-free, reduced-sodium chicken broth (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients except chicken broth.
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker and add 4 cups chicken broth.
3. Cook on "low" setting for 6-8 hours, or until chicken is cooked through.

Beef Roast & Carrots

Yields: One gallon-sized bag of Beef Roast & Carrots

Ingredients:

- 2-pound boneless beef chuck shoulder roast (No substitutions! This is the best cut of meat for the slow cooker!)
- 2 pounds carrots, peeled and chopped into bite-sized pieces
- 3 tablespoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons and 1.5 teaspoons [homemade taco seasoning](#) or one packet store-bought taco seasoning

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients. (Add the beef to the bag last, so it's the first ingredient poured into your slow cooker.)
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker and cook on "low" setting for 8-12 hours, or until meat easily pulls apart with a fork. Shred beef and serve!

SUGGESTED SIDE DISH: Brown rice

Slow Cooker Chicken Fajitas

Yields: One gallon-sized bag of Chicken Fajitas

Ingredients

- 1 medium-sized green pepper, sliced
- 1 medium-sized red pepper, sliced
- 1 small yellow onion, peeled and sliced
- 2 large cloves of garlic, minced
- 1 tablespoon honey
- The juice from one lime
- 1 tablespoon chili powder
- 2 teaspoons cumin
- 1 teaspoon paprika
- 1/4 teaspoon crushed red pepper flakes
- 1 pound boneless, skinless chicken breasts, sliced

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients. (Add the chicken to the bag last, so it's the first ingredient poured into your slow cooker.)
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker and cook on "low" setting for 4-8 hours, or until chicken is cooked through and tender.

(Tip: You can also cook this meal in a pan on your stovetop!)

SUGGESTED SIDE DISH: Tortillas and fajitas toppings, like cheese, lettuce, tomato, and guacamole.

Garden Veggie Soup

Yields: One gallon-sized bag of Garden Veggie Soup

Ingredients

- 8 medium-sized carrots (about one pound), peeled and sliced
- 2 medium-sized tomatoes, cored, seeds and juiced removed, and chopped
- 1 medium-sized zucchini, ends cut off and chopped (about one cup)
- 1 medium-sized yellow squash, ends cut off and chopped (about one cup)
- 1 medium-sized yellow onion, diced (about one cup)
- 1, 15oz can of cannellini beans (white kidney beans), rinsed and drained
- 24oz jar of your favorite pasta sauce
- 1 pound lean ground beef, optional
- 4 cups fat free, reduced sodium chicken broth (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Prep

1. Label your freezer bag.
2. To your freezer bag, add all ingredients except chicken broth. (If adding beef*, add it to the freezer bag last so it's the first ingredient poured into your slow cooker.)
3. Remove as much air from the freezer bag as possible, seal, and lay flat in your freezer.

Cook

1. The night before cooking, move frozen bag to your refrigerator to thaw.
2. The morning of cooking, pour contents of freezer bag into your slow cooker and add chicken broth.
3. Cook on "low" setting for 6-8 hours, or until beef is cooked through and carrots are soft.

*Note: Some people prefer browning ground beef prior to freezing because they think it adds more flavor to the dish. I prefer to freeze my ground beef raw because it saves prep time and still tastes great.

More info can be found on <http://www.NewLeafWellness.biz>