

10 Healthy Crockpot Freezer Meals to Make in November

[New Leaf Wellness](#)

Free printable recipes and grocery list below.

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1. Italian Chicken with Baby Spinach

Recipe from [my Costco freezer meals post](#)

Yields: 6 servings

Ingredients

- 1 small yellow onion, diced (1 cup)
- 5oz fresh baby spinach
- 2 cans tomato sauce (15oz each)
- 1 tablespoon light brown sugar OR 1/4 cup honey
- 2 tablespoons extra virgin olive oil
- 1 tablespoon Italian seasonings
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon crushed red pepper flakes
- 2 pounds boneless skinless chicken breasts

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 4 hours in a 6-quart crockpot or 8 hours in a 4-quart crockpot.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Serve over spaghetti and top with parmesan cheese.

2. Turkey and Black Bean Chili

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 1 pound ground turkey
- 28oz can tomato sauce
- 2 cans black beans (15oz each), drained and rinsed
- 1 can petite diced tomatoes (14.5oz), undrained
- 1 2/3 cup frozen corn (half of a 1 pound bag)
- 2 large cloves garlic, minced
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1 1/2 teaspoons ground oregano
- 1/4 teaspoon crushed red pepper flakes

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 4 hours in a 6-quart crockpot or 8 hours in a 4-quart crockpot.
2. Break apart ground turkey and stir.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Top with shredded cheddar cheese and crushed tortilla chips.

3. Mississippi Roast with Carrots and Sweet Potatoes

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 3-pound boneless beef chuck shoulder roast, fat trimmed
- 2 pounds carrots, peeled and roughly chopped
- 2 large sweet potatoes (1 1/2 pounds), peeled and cubed
- 1 stick unsalted butter
- 4-6 pepperoncini peppers plus a couple tablespoons of juice from the jar
- 1 packet au jus seasoning or this homemade version: 4 teaspoons beef bullion granules, 1 teaspoon soy sauce, 1/4 teaspoon garlic powder, and 1/4 teaspoon pepper
- 1 packet dry ranch seasoning or this homemade mix: 1 tablespoon dried parsley, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon dried onion flakes, 3/4 teaspoon dill, 1/2 teaspoon pepper, 1/2 teaspoon salt

NO EXTRA LIQUID NEEDED!

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.
2. Shred meat and return to mix with juice in crockpot.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

This delicious one-pot meal needs no side dish.

4. Korean BBQ Chicken

Yields: 6 servings

Ingredients

- 2 pounds boneless skinless chicken thighs
- 1 small yellow onion, chopped (1 cup)
- 4 cloves garlic, minced
- 1/4 cup low sodium soy sauce
- The juice from one lemon (1/4 cup)
- 2 tablespoons light brown sugar
- 1 tablespoon sesame oil
- 1/2 teaspoon crushed red pepper flakes
- 1-inch fresh ginger, peeled and grated (1 tablespoon)
- 16oz bag of fresh coleslaw mix (grated cabbage and carrots) (if you want to use fresh, substitute half of a head of cabbage, thinly sliced, and 2 grated carrots)

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 4 hours in a 6-quart crockpot or 8 hours in a 4-quart crockpot.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Serve with rice.

5. Beef and Cabbage Soup

Yields: 6 servings

Ingredients

- 1 pound 85% lean ground beef
- 1 small cabbage (1.5 pounds), sliced
- 1 small yellow onion, diced (one cup)
- 4 cloves garlic, minced
- 4 carrots, peeled and diced
- 15oz can diced tomatoes, undrained
- 3 bay leaves
- 1 teaspoon black pepper
- 1 teaspoon salt
- 32oz beef broth (4 cups) (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.
2. Break apart ground beef and stir.
3. Taste-test soup and add additional 1/2 – 1 teaspoon salt, if needed (this will depend on the broth that you use).

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag except broth.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above. (Don't forget to add broth!)

Serve with fresh bread.

6. Italian Pork Roast

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 2-pound boneless pork roast
- 28oz can diced tomatoes, undrained
- 1/2 cup grated Parmesan cheese
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 tablespoon parsley
- 1 teaspoon basil
- 1 teaspoon oregano
- 1/2 teaspoon black pepper

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.
2. Shred meat.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Serve with green beans and sauce in crockpot.

7. Chicken Cauliflower Curry

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 2 pounds boneless, skinless chicken breasts, cut into bite-size pieces
- 6oz can tomato paste
- 13.5oz can unsweetened coconut milk
- 1 small yellow onion, diced (about one cup)
- 2 cups fresh or frozen cauliflower florets
- 15oz can tomato sauce (about 1 3/4 cup)
- 2 large cloves garlic, minced
- 3 tablespoons honey
- 2 tablespoons curry powder
- 1 teaspoon salt
- 1 teaspoon crushed red pepper

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 4 hours in a 6-quart crockpot or 8 hours in a 4-quart crockpot.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Serve with pita bread, rice, or naan.

8. Zuppa Toscana with Sweet Potatoes

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 1 pound ground spicy sausage
- 2 large sweet potatoes (about 1.5 pounds), washed and sliced (no need to peel)
- 1 bunch kale, washed and chopped
- 1 1/2 teaspoons fennel seeds
- 1 1/2 teaspoons paprika
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 8 cups chicken broth (64oz) (not needed until day of cooking)
- 1 cup heavy cream (8oz) (or half and half) (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot except heavy cream.
2. Cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.
3. Break apart ground sausage.
4. Add heavy cream and stir.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag except broth and heavy cream.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above. (Don’t forget to add broth!)

Serve with fresh bread.

9. Meatball Vegetable Soup

Recipe from [New Leaf Wellness](#)

Yields: 6 servings

Ingredients

- 1 pound small meatballs (store bought or [homemade](#))
- 24oz jar of pasta sauce (about 2.5 cups) (we like Prego Traditional)
- 1 pound carrots, peeled and chopped
- 3 cups green beans, ends cut off and cut into bite-sized pieces
- 1 medium-sized zucchini, ends cut off and cut into bite-sized pieces
- 1 small yellow onion, diced (about 1 cup)
- 4 cups low sodium chicken broth (32oz) (not needed until day of cooking)

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add all ingredients to your freezer bag except broth.
3. Remove as much air as possible, seal, and freeze.
4. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above. (Don’t forget to add broth!)

Top with grated parmesan cheese and serve with garlic bread.

10. Pork Roast with Cinnamon Applesauce

Yields: 6 servings

Ingredients

- 2 pounds McIntosh apples (about 9 small apples), peeled, cored, and chopped
- 2 tablespoons lemon juice
- 2 tablespoons pure maple syrup
- 1 teaspoon cinnamon
- 2-pound boneless pork roast

Materials

- 1 gallon-sized plastic freezer bag

Directions

1. Combine all ingredients in crockpot and cook on “low” setting for 6 hours in a 6-quart crockpot or 8-10 hours in a 4-quart crockpot.
2. Shred pork.
3. Mash applesauce to desired consistency.

To Freeze and Cook Later

1. Label your freezer bag with the name of the recipe, cooking instructions, and “use-by” date (3 months from when you prepped the meal).
2. Add apples and lemon juice to your freezer bag and shake to combine. (This will keep the apples from browning.)
3. Re-open freezer bag and add remaining ingredients.
4. Remove as much air as possible, seal, and freeze.
5. When ready to cook, thaw freezer bag overnight in refrigerator or in water in the morning and follow cooking directions above.

Serve with peas.

Grocery List for All 10 Meals

(The number next to each ingredient corresponds to its recipe number.)

Produce

- 5 small yellow onions (1, 4, 5, 7, 9)
- 5oz fresh baby spinach (1)
- 1 bunch kale (8)
- 16 cloves garlic (1 or 2 bulbs) (2, 4, 5, 6, 7)
- 3 ½ pounds carrots (3, 5, 9)
- 4 large sweet potatoes (3 pounds) (3, 8)
- 1 lemon for juice (4)
- 1-inch fresh ginger (4)
- 16oz bag of fresh coleslaw mix (grated cabbage and carrots) (4)
- 1 small cabbage (1.5 pounds) (5)
- 2 cups fresh or frozen cauliflower florets (7)
- 3 cups green beans (9)
- 1 medium-sized zucchini (9)
- 2 pounds McIntosh apples (about 9 small apples) (10)

Meat

- 4 pounds boneless skinless chicken breasts (1, 7)
- 2 pounds boneless skinless chicken thighs (4)
- 1 pound ground turkey (2)
- 3-pound boneless beef chuck shoulder roast (3)
- 1 pound 85% lean ground beef (5)
- 2 two-pound boneless pork roasts (6, 10)
- 1 pound ground spicy sausage (8)

Frozen

- 1 pound small meatballs (store bought or [homemade](#)) (9)
- 1 2/3 cup frozen corn (half of a 1 pound bag) (2)

Canned

- 3 cans tomato sauce (15oz each) (1, 7)
- 28oz can tomato sauce (2)
- 2 cans black beans (15oz each) (2)
- 14.5oz can petite diced tomatoes (2)
- 15oz can diced tomatoes (5)
- 28oz can diced tomatoes (6)
- 4-6 pepperoncini peppers plus juice from jar (3)
- 6oz can tomato paste (7)
- 13.5oz can unsweetened coconut milk (7)
- 24oz jar of pasta sauce (we like Prego Traditional) (9)

Cold/Dairy

- 1 stick unsalted butter (3)
- 1/2 cup grated Parmesan cheese (6)

Spices and Seasonings

- 1 tablespoon Italian seasonings (1)
- 2 ¾ teaspoons garlic powder (1, 3, 8)
- 3 teaspoons salt (1, 3, 5, 7)
- 3 ½ teaspoons black pepper (1, 3, 5, 6, 8)
- 2 teaspoons crushed red pepper flakes (1, 2, 4, 7)
- 1 tablespoon plus 1 ½ teaspoons paprika (2, 8)
- 1 tablespoon chili powder (2)
- 2 teaspoons ground cumin (2)
- 2 ½ teaspoons ground oregano (2, 6)
- 4 teaspoons beef bouillon granules (3)
- 2 tablespoons dried parsley (3, 6)
- 2 teaspoons onion powder (3, 8)
- 1 teaspoon dried onion flakes (3)
- 3/4 teaspoon dill (3)
- 3 bay leaves (5)
- 1 teaspoon basil (6)
- 2 tablespoons curry powder (7)
- 1 ½ teaspoons fennel seeds (8)
- 1 teaspoon cinnamon (10)

Baking

- 1 tablespoon light brown sugar OR 1/4 cup honey (1)
- 2 tablespoons light brown sugar (4)
- 3 tablespoons honey (7)

Oil and Vinegar

- 4 tablespoons extra virgin olive oil (1, 6)
- 1 tablespoon sesame oil (4)

Materials

- 10 gallon-sized plastic freezer bags (1-10)

Miscellaneous

- 1/4 cup plus 1 teaspoon low sodium soy sauce (3, 4)
- 2 tablespoons lemon juice (10)
- 2 tablespoons pure maple syrup (10)

Not Needed Until Day of Cooking

- 4 cups beef broth (32oz) (5)
- 12 cups chicken broth (96oz) (8, 9)
- 1 cup heavy cream (8oz) (or half and half) (8)
- Suggested side dishes
 1. Italian Chicken with Baby Spinach – spaghetti and Parmesan cheese
 2. Turkey and Black Bean Chili – shredded cheddar cheese and tortilla chips
 3. Mississippi Roast with Carrots and Sweet Potatoes – no side dish needed!
 4. Korean BBQ Chicken – rice
 5. Beef and Cabbage Soup – fresh bread
 6. Italian Pork Roast – green beans
 7. Chicken Cauliflower Curry – rice, pita bread, or naan
 8. Zuppa Toscana with Sweet Potatoes – fresh bread
 9. Meatball Vegetable Soup – garlic bread and Parmesan cheese
 10. Pork Roast with Cinnamon Applesauce - peas

November Meal Plan

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
OVEN	SOUP/CHILI	PASTA	1 ROAST	2 STIRFRY	3 CHICKEN	4 PIZZA
5	6 Turkey and Black Bean Chili with Cheese and Chips	7	8 Mississippi Roast with Carrots and Sweet Potatoes	9	10 Korean BBQ Chicken with Rice	11
12	13 Beef and Cabbage Soup with Bread	14	15 Italian Pork Roast with Green Beans	16	17 Chicken Cauliflower Curry with Rice, Pita, or Naan	18
19	20 Zuppa Toscana with Sweet Potatoes and Bread	21	22	23 THANKSGIVING	24	25
26	27 Meatball Soup with Garlic Bread and Parmesan Cheese	28	29 Pork Roast with Cinnamon Applesauce and Peas	30		