

MANGO-CRANBERRY CHICKEN

PAGE 32 • BEST BY:

Directions Completely thaw in refrigerator. In a large skillet, simmer chicken and sauce over medium-high heat until meat is thoroughly cooked, 15 to 20 minutes.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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