

CROCK-POT® SLOW COOKER MEALS by Omaha Steaks



Cooking Instructions for

Beef Bourguignon

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw beef from box. Carefully place beef and sauce pouches under water to loosen film.
2. Open beef pouches; place beef in bottom of slow cooker.
3. Add sauce and $\frac{1}{4}$ cup water over the top of the beef.
4. Wash hands thoroughly after handling raw beef.
5. Turn on your slow cooker and cook according to the chart to the right.
6. Without stirring, add vegetables to the slow cooker for last hour of cook time.
7. Stir and serve!

Package Contents

- 3 pkgs. Beef Sirloin
- 2 pkgs. Sauce
- Roasted Potatoes, Baby Carrots, Portabellini Mushrooms, Pearl Onions

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

RECOMMENDED

CROCK-POT™



FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS. FOOD MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F AS INDICATED BY A FOOD THERMOMETER. Instructions based on 4-quart or 6-quart slow cooker without liner. Appliances vary; adjust cook time accordingly.

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Cooking Instructions for

Chicken and Dumplings

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw chicken, vegetables, dumplings, and sauce from box. Keep vegetables and dumplings in freezer for later use. Run chicken and sauce pouches under water to loosen from film.
2. Open pouches and place chicken in bottom of slow cooker.
3. Wash hands thoroughly after handling raw chicken.
4. Add sauce and ½ cup water.
5. Turn on your slow cooker and cook according to the chart to the right.
6. Add dumplings and vegetables to slow cooker for the last hour of cook time.
7. Stir and serve!

Package Contents

- 2 pkgs. Chicken Breast
- 3 pkgs. Sauce
- Dumplings
- Onions, Celery, Carrots, Green Peas, Pearl Onions

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 4 hours

RECOMMENDED

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Cooking Instructions for

Rustic French Stew

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw chicken, sausage, vegetables and sauce from box. Place chicken, sausage, and sauce pouches under water to loosen film.
2. Open chicken pouch and place chicken in bottom of slow cooker.
3. Wash hands thoroughly after handling raw chicken.
4. Add sausage, vegetables, sauce, and ½ cup water over the top of the chicken.
5. Turn on your slow cooker and cook according to the chart to the right.
6. Stir and serve!

Package Contents

- 1 pkg. Chicken Thighs
- 1 pkg. Sausage
- 3 pkgs. Sauce
- Great Northern Beans, Bacon, Onions, Celery

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 4 hours

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Cooking Instructions for

Asian BBQ Beef Short Ribs

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw beef from box. Carefully open bag with vegetables and remove sauce pouches. Keep vegetables and rice in freezer for later use. Place beef and sauce pouches under water to loosen film.
2. Open beef pouches and place beef in bottom of slow cooker. Add sauce.
3. Wash hands thoroughly after handling raw meat.
4. Turn on your slow cooker and cook according to the chart to the right.
5. Add vegetables to slow cooker for the last hour of cook time.
6. Place rice pouch in microwave and microwave on HIGH for 3 minutes.
7. Carefully open rice pouch and place rice in large serving dish.
8. Pour contents of slow cooker over rice and serve!

Package Contents

- 5 pkgs. Beef Short Ribs
- 2 pkgs. Sauce
- 1 pkg. Rice
- Carrots, Sugar Snap Peas, Fire-Roasted Peppers, Onions

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 4 hours

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Cooking Instructions for Jambalaya and Rice

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw chicken, sausage, shrimp, vegetables, rice, and sauce from box. Carefully open bag with vegetables and remove the sauce pouches. Keep vegetables, rice, and shrimp in freezer for later use. Place chicken, sausage, and sauce pouches under water to loosen film.
2. Open chicken pouch and place chicken in bottom of slow cooker.
3. Wash hands thoroughly after handling raw meat.
4. Add sausage, sauce, and ¼ cup water.
5. Turn on your slow cooker and cook according to the chart to the right.
6. Stir in shrimp and vegetables to slow cooker for the last hour of cook time.
7. Carefully open rice pouch and add to slow cooker in even layer the last 10 minutes of cook time.
8. Stir and serve!

Package Contents

- 1 pkg. Chicken Thighs
- 1 pkg. Shrimp
- 1 pkg. Sausage
- 3 Sauce Pouches
- 1 pkg. Rice
- Okra, Green Peppers, Celery

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 4 hours

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Cooking Instructions for

White Chicken Chili

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw chicken from box. Carefully open bag with vegetables and remove sauce pouches. Place chicken and sauce pouches under water to loosen from film.
2. Open chicken pouch and place chicken in bottom of slow cooker.
3. Wash hands thoroughly after handling raw chicken.
4. Add sauce and ½ cup water.
5. Arrange vegetables over top of chicken and sauce.
6. Turn on your slow cooker and cook according to the chart to the right.
7. Stir and serve!

Package Contents

- 2 pkgs. Chicken Breast
- 3 pkgs. Sauce
- Great Northern Beans, Whole Grain Corn, Green Chilis, Jalapeños, Onions

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 4 hours

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Cooking Instructions for

Rustic Italian Beef Stew

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw beef from box. Carefully open bag with vegetables and remove sauce pouches. Place beef and sauce pouches under water to loosen film.
2. Open beef pouches and place beef in bottom of slow cooker.
3. Wash hands thoroughly after handling raw beef.
4. Add sauce and $\frac{1}{4}$ cup water.
5. Arrange vegetables over top of beef and sauce.
6. Turn on your slow cooker and cook according to the chart to the right.
7. Stir and serve!

Package Contents

- 2 pkgs. Beef Sirloin
- 3 pkgs. Sauce
- Baby Carrots, Onions, Fire-Roasted Tomatoes & Red Peppers

4 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

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Cooking Instructions for

Cuban Mojo Pork

Preparation Instructions

Do not thaw. Keep frozen until ready to cook.

1. Remove raw pork, vegetables, rice, and sauce from box. Keep vegetables and rice in freezer for later use. Run pork and sauce pouches under water to loosen from film.
2. Open pork pouches and place pork in bottom of slow cooker. Add sauce.
3. Wash hands thoroughly after handling raw pork.
4. Turn on your slow cooker and cook according to the chart to the right.
5. Without stirring, add vegetables to the slow cooker for last hour of cook time.
6. Place rice pouch in microwave and microwave on HIGH for 3 minutes.
7. Carefully open rice pouch and place rice in serving dish.
8. Stir contents of slow cooker, pour over rice and serve!

Package Contents

- 3 pkgs. Pork Shoulder
- 2 pkgs. Sauce
- 1 pkg. Rice
- Black Beans, Red Peppers

4 QT. SLOW COOKER

LOW for 10 hours

HIGH for 6 hours

6 QT. SLOW COOKER

LOW for 8 hours

HIGH for 6 hours

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