

# FM - Lemon Pepper Chicken

<https://fabulesslyfrugal.com/recipes/slow-cooker-lemon-pepper-chicken-recipe/>

Add following to freezer bag:

- 1 ½ to 2 pounds boneless skinless chicken breasts
- 2 tablespoons butter or coconut oil
- 1 tablespoon lemon pepper seasoning
- ½ cup fresh lemon juice from about 3 lemons
- ½ cup low sodium chicken broth

Missing Items that could have been added

- ¼ cup whole wheat flour

## Slow Cooker Instructions

- Let thaw for about 24 hours in refrigerator
- Remove the chicken and brown (saute) in the instant pot until browned. The chicken doesn't need to be cooked through at this point, just browned.
- Dump remaining bag contents into the instant pot.
- Cook on Chicken setting, or if using another pressure cooker for 15 minutes at high pressure.
- Serve with rice and with steamed broccoli or pasta