## WHOLE30 FREEZER COOKING

RECIPE NAME	SUPPLIES	INGREDIENTS	INSTRUCTIONS	TO PREPARE
Prosciutto Veggie Egg Muffins	Muffin tins for baking, zip-top bags for freezing	12 Eggs 10 slices of prosciutto, cut in half 2 large poblano peppers, chopped 4 cups baby spinach, roughly chopped 1 large onion, finely chopped 1 large sweet potato, diced and roasted 1 Tbsp hot sauce ½ tsp salt, divided ½ tsp black pepper Olive oil or coconut oil	<ul> <li>Pre-heat oven to 375 degrees.</li> <li>Spray foil-lined baking sheet with olive oil, then spread diced sweet potatoes into a single layer.</li> <li>Spray sweet potatoes with olive oil and season with salt and seasonings of choice (I like chipotle chili powder)</li> <li>While sweet potatoes are baking, heat 2 tsp cooking oil in a skillet over medium-high heat. Saute poblano peppers and onions until they start to soften, then add chopped spinach, cooking only until it is wilted.</li> <li>Once the potatoes are fork-tender (bake for about 10 minutes), add them to the skillet along with the other veggies.</li> <li>To prepare the muffin tins, brush tins with melted coconut oil or olive oil (DO NOT SKIP this step), then line each cup with a half slice of prosciutto.</li> <li>In a large bowl, whisk 12 eggs, then season with ½ tsp salt and pepper. Add veggie mixture and combine.</li> <li>Using a ¼ cup measuring cup, scoop egg/veggie mixture into prosciutto lined muffin tins.</li> <li>Bake at 350 for 15-20 min or until set.</li> <li>Allow to cool completely, then remove from muffin tins using a butter knife or a spoon.</li> <li>Arrange muffins on a waxed-paper lined cookie sheet, then allow them to cool completely in refrigerator.</li> <li>Place cookie sheet in freezer until the outside of muffins is frozen solid.</li> <li>Portion out into zip-top bags, removing all air, then store in the freezer.</li> </ul>	Place egg muffins in the refrigerator the night before, and in the morning, they should be ready to go! Microwave for 30-45 seconds or eat them cold.  To prepare from frozen, wrap 2 egg muffins in a paper towel, then microwave for 1 minute 30 seconds or until heated through.
Breakfast Sausage from	zip-top bags / plastic	See pg 208 of The Whole30	Follow instructions in The Whole30 for preparing sausage mixture.	To Serve: 1. <u>Cooked</u>

The Whole30	containers for freezing	<ol> <li>2.</li> <li>3.</li> </ol>	Cooked patties: Cook the sausage per instructions in The Whole 30. After draining on a paper towel, remove the patties to a wax paper-lined cookie sheet. Allow the sausage to cool completely in the refrigerator before splitting into zip-top bags, removing air, and freezing.  Raw patties: After you have portioned the sausage into patties, arrange them on a wax paper-lined baking sheet, then freeze until the outside of each sausage is frozen solid. Store in a zip-top bag or in an airtight plastic container with waxed paper in-between the layers.  Cooked crumbles: Skip the step of forming the sausage into patties and instead, cook sausage in a skillet, breaking it up with a spatula, until all is browned. Portion out into zip-top bags and allow to cool completely in refrigerator before transferring to the freezer. Remember to remove the air from the bag!  Raw Bulk: If you have a recipe that calls for sausage, you may want to freeze it in 1 lb portions (or whatever your recipe calls for). Place sausage mixture into a zip-top bag, remove as much air as possible, then freeze.	3.	patties: Thaw overnight then reheat in a skillet or microwave until warm (15-30 seconds). Wrap frozen patties in a paper towel and microwave for 30 seconds - 1 minute Raw patties: Allow to thaw or thaw in microwave, then cook in skillet over medium-high heat. Cooked crumbles: Allow to thaw then use in recipes as desired. Raw Bulk: Allow to

		thaw then cook for use in recipes as desired.
Crock Pot Green Chile Chicken		
Classic Chili from The Whole30		
Zucchini Spinach Soup		
Meatballs from The Whole30		
Taco Burgers		
Shredded Chicken		
Buffalo Sauce from The Whole30		