

BBQ Chicken Sandwiches

SERVES: 6-8 sandwiches | PREP TIME: 10 minutes | COOK TIME: Stovetop: 30 minutes / Slow Cooker: 4-6 hours (on low) | TOTAL TIME: Stovetop: 40 minutes / Slow Cooker: 4-6 hours

INGREDIENTS

- 2 lbs boneless, skinless chicken breasts (or thighs)
- 1 cup BBQ sauce (plus more for serving)
- 1/2 cup chicken broth
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 tablespoon brown sugar
- 1 tablespoon apple cider vinegar
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt (or to taste)
- 1/2 teaspoon black pepper (or to taste)
- Hamburger buns (or slider buns)
- Optional toppings: coleslaw, pickles, red onion, cheddar cheese

DIRECTIONS

Step 1: Slow Cooker Method: Place chicken breasts in a slow cooker.

Step 2: Slow Cooker Method: Add BBQ sauce, chicken broth, onion, garlic, brown sugar, vinegar, paprika, salt, and pepper.

Step 3: Slow Cooker Method: Cover and cook on low for 4-6 hours, or until the chicken is tender and easily shreds with a fork.

Step 4: Slow Cooker Method: Remove the chicken, shred with two forks, then return to the slow cooker and stir to coat with the sauce. Keep warm until serving.

Step 5: Stovetop Method: In a large skillet or Dutch oven, combine chicken, BBQ sauce, chicken broth, onion, garlic, brown sugar, vinegar, paprika, salt, and pepper.

Step 6: Stovetop Method: Bring to a simmer over medium heat. Simmer for 2-3 minutes.

Step 7: Stovetop Method: Reduce heat to medium-low, cover, and simmer for 20 minutes, stirring occasionally, until the chicken is tender and easily shreds with a fork.

Step 8: Stovetop Method: Remove the chicken, shred with two forks, then return to the skillet and stir to coat with the sauce.

Step 9: Stovetop Method: Simmer for another 5 minutes to let the flavors blend. Serve on buns with your favorite toppings. Enjoy!

Contains: *wheat, milk, soy, sesame*