

## This Slow Cooker Pineapple BBQ Chicken Is My Go-To for Easy Summer Flavor

When life gets busy but you still want something mouthwateringly delicious, say hello to this



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 2 lbs boneless, skinless chicken breasts
- 1 cup BBQ sauce (your favorite brand or homemade)
- 1 cup pineapple chunks
- 1/4 cup pineapple juice (reserved from the can)
- 1/4 cup brown sugar
- 1 tbsp soy sauce
- 1 tsp garlic powder
- 1/2 tsp onion powder
- Salt and pepper, to taste

#### Notes & Swaps:

**BBQ Sauce:** Use a smoky, spicy, or honey-based BBQ sauce depending on your flavor preference.

**Pineapple:** Canned chunks in juice are easiest, but you can use fresh with a splash of extra juice.

**Chicken:** Chicken thighs work too if you prefer dark meat.

**Soy Sauce:** Adds depth-swap in tamari for gluten-free.

#### Instructions:

**Add the chicken:** Place the chicken breasts in the bottom of the crockpot.

**Mix the sauce:** In a medium bowl, combine BBQ sauce, pineapple chunks, pineapple juice, brown sugar, soy sauce, garlic powder, onion powder, salt, and pepper.

**Pour it in:** Pour the mixture evenly over the chicken.

**Slow cook:** Cover and cook on low for 6-8 hours or high for 3-4 hours, until chicken is fork-tender.

**Shred the chicken:** Use two forks to shred the chicken right in the crockpot. Let it soak up all that saucy goodness.

**Serve:** Scoop it over rice, load it onto buns, or spoon it into lettuce wraps. Enjoy hot!

**Tips for Success:**

**Don't overcook:** Chicken breast can dry out if left too long-check at 6 hours on low.

**Want a thicker sauce?** Remove lid for the last 30 minutes or simmer the sauce separately to reduce.

**Make it spicy:** Add a diced jalapeño or a dash of chipotle hot sauce to the mix.

**For crisp edges,** broil shredded chicken on a baking sheet for 5-7 minutes before serving.

**Serving Suggestions & Pairings:**

A cold glass of Blueberry Lemonade for a refreshing contrast.

Serve on a platter with Sheet Pan Quesadillas for a party-ready spread.

For the ultimate snack table, pair it with Crockpot Nacho Dip.

Add crunch with Totchos-BBQ meets nacho night!

Complete the comfort food vibe with Dorito Casserole.

**Storage & Leftovers:**

**Refrigerate:** Store in an airtight container for up to 4 days.

**Freeze:** Cools and freezes beautifully-portion into freezer bags for up to 2 months.

## DIRECTIONS

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10. **For crisp edges,** broil shredded chicken on a baking sheet for 5-7 minutes before serving.
11. **Serving Suggestions & Pairings:** This versatile dish is a natural crowd-pleaser. Try it with:
12. A cold glass of : Blueberry Lemonade for a refreshing contrast.
13. Serve on a platter with : Sheet Pan Quesadillas for a party-ready spread.
14. For the ultimate snack table, pair it with : Crockpot Nacho Dip.
15. Add crunch with : Totchos-BBQ meets nacho night!

16. Complete the comfort food vibe with : Dorito Casserole.
17. Storage & Leftovers: Refrigerate: Store in an airtight container for up to 4 days.
18. Freeze: Cools and freezes beautifully-portion into freezer bags for up to 2 months.
19. Reheat: Microwave or warm in a skillet over medium-low heat with a splash of extra pineapple juice or BBQ sauce.
20. More Recipes You'll Love: This Crockpot Nacho Dip - A slow-cooked favorite with major cheese pull.
21. Totchos - Crispy, melty, party-approved.
22. Dorito : Casserole - Bold flavor meets nostalgic comfort.
23. Sheet : Pan Quesadillas - Easy and customizable for big groups.
24. Blueberry : Lemonade - A bright sip to wash it all down.
25. Final Thoughts: Crockpot Pineapple BBQ Chicken proves that flavor doesn't have to be complicated. It's sweet, tangy, tender, and practically effortless. Whether you're feeding your family on a busy weekday or making sliders for a casual backyard get-together, this recipe delivers every time.

## SWAPS & NOTES

The sweetness of the pineapple melds with the bold BBQ sauce, the brown sugar deepens the flavor, and the soy sauce adds an umami twist.

The chicken becomes fall-apart tender after hours in the slow cooker, making it perfect for bowls, sandwiches, sliders-you name it.

It's also super kid-friendly and ideal for meal prep.

Pineapple : Canned chunks in juice are easiest, but you can use fresh with a splash of extra juice.

## TIPS FOR SUCCESS

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Make it spicy : Add a diced jalapeño or a dash of chipotle hot sauce to the mix.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-slow-cooker-pineapple-bbq-chicken-is-my-go-to-for-easy-summer-flavor/>