

Zesty Slow Cooker Chicken Barbecue - My Favorite Set-It-and-Forget-It Dinner

Need a weeknight dinner that's big on flavor and low on effort? This



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 6 skinless, boneless chicken breast halves
- 1 bottle (12 oz) barbecue sauce
- $\frac{1}{2}$ cup Italian salad dressing
- $\frac{1}{4}$ cup brown sugar
- 2 tablespoons Worcestershire sauce

DIRECTIONS

- 1.** Place : Chicken in Slow Cooker: Arrange the chicken breasts in a single layer.
- 2.** Mix the : Sauce: In a medium bowl, whisk together barbecue sauce, Italian dressing, brown sugar, and Worcestershire sauce.
- 3.** Pour & : Cook: Pour the sauce over the chicken. Cover and cook on High for 3-4 hours or Low for 6-8 hours, until the chicken is tender and shreds easily.
- 4.** Shred : Chicken: Use two forks to shred the chicken directly in the slow cooker. Stir to coat in the sauce.
- 5.** Serve: Pile onto sandwich buns, spoon over rice, or serve with classic BBQ sides.

SWAPS & NOTES

Barbecue Sauce : Use your favorite bottled variety-smoky, spicy, honey, or mustard-based all work.

Add Heat : Add hot sauce or red pepper flakes if you want a spicy kick.

Chicken thighs work great and stay ultra juicy.

Instructions Place Chicken in Slow Cooker : Arrange the chicken breasts in a single layer.

TIPS FOR SUCCESS

Don't Overcook : Check around the 3-hour mark on high or 6-hour mark on low for perfectly moist chicken.

Make It a Meal : Serve with slaw, pickles, mac and cheese, or cornbread for a Southern-style spread.

Double the Batch : This recipe scales beautifully-just don't overcrowd the slow cooker.

