

## Slow Cooker Korean BBQ Chicken - Sweet, Savory, and Effortlessly Delicious

Slow Cooker Korean BBQ Chicken: A Flavorful, Effortless Delight



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

2 lbs boneless, skinless chicken breasts  
¾ cup chicken broth  
6 cloves garlic, crushed  
¾ Tbsp chopped ginger  
¼ cup chopped green onions  
Pinch of salt and pepper  
¼ cup Tamari soy sauce  
¼ cup sweet chili sauce  
2 Tbsp hoisin sauce  
1 Tbsp light brown sugar  
1 Tbsp honey  
1 Tbsp rice wine vinegar (or rice vinegar)  
1 Tbsp sesame oil  
¾ Tbsp minced ginger  
1 tsp turmeric  
¾ tsp coarse black pepper  
¾ tsp red pepper flakes  
1 Tbsp cornstarch + 1 Tbsp water (slurry)  
Sesame seeds  
Baby carrots, thinly sliced  
Shallots, thinly sliced  
Green onions, chopped

#### Swaps and Notes:

Chicken: Chicken thighs can be used for a juicier result.

**Soy Sauce:** Regular soy sauce works if Tamari isn't available.

**Sweetness:** Adjust the amount of honey and brown sugar to taste.

**Heat:** Modify the red pepper flakes to control spiciness.

**Instructions:**

**Prepare the Chicken:** Pat the chicken dry and season with salt and pepper. Place in the slow cooker with garlic, ginger, and green onions.

**Add Broth:** Pour chicken broth over the chicken. Cover and cook on high for 4 hours or low for 5 hours.

**Shred Chicken:** Once cooked, shred the chicken and drain excess liquid. Return the chicken to the slow cooker.

**Make the Sauce:** In a bowl, whisk together all sauce ingredients except the cornstarch slurry.

**Thicken Sauce:** In a separate bowl, mix cornstarch and water to create a slurry. Add to the sauce and whisk well.

**Combine:** Pour the sauce over the shredded chicken in the slow cooker. Toss to coat evenly.

**Final Cook:** Cover and cook on high for an additional 30 minutes.

## DIRECTIONS

1. **Prepare the : Chicken:** Pat the chicken dry and season with salt and pepper. Place in the slow cooker with garlic, ginger, and green onions.
2. **Add : Broth:** Pour chicken broth over the chicken. Cover and cook on high for 4 hours or low for 5 hours.
3. **Shred : Chicken:** Once cooked, shred the chicken and drain excess liquid. Return the chicken to the slow cooker.
4. **Make the : Sauce:** In a bowl, whisk together all sauce ingredients except the cornstarch slurry.
5. **Thicken : Sauce:** In a separate bowl, mix cornstarch and water to create a slurry. Add to the sauce and whisk well.
6. **Combine:** Pour the sauce over the shredded chicken in the slow cooker. Toss to coat evenly.
7. **Final : Cook:** Cover and cook on high for an additional 30 minutes.
8. **Serve:** Garnish with sesame seeds, sliced carrots, shallots, and green onions. Serve hot.
9. **Tips for Success: Consistency:** If the sauce is too thick, add a bit of chicken broth to reach desired consistency.
10. **Flavor : Depth:** For deeper flavor, marinate the chicken in the sauce overnight before cooking.
11. **Serving:** This dish pairs well with steamed rice, noodles, or in lettuce wraps.
12. **Serving Suggestions and Pairings:** Serve this Korean BBQ chicken over jasmine rice, in lettuce wraps, or as a filling for tacos. Pair it with a crisp cucumber salad or steamed vegetables for a complete meal.

13. **Storage and Leftover Tips:** Refrigerate: Store leftovers in an airtight container in the fridge for up to 3 days.
14. **Freeze:** Freeze in a sealed container for up to 3 months. Thaw overnight in the fridge before reheating.
15. **Reheat:** Warm in a skillet over medium heat or in the microwave until heated through.
16. **More Recipes You'll Love:** This Mexican Chicken and Rice Casserole
17. These : Sheet Pan Quesadillas
18. This : Cajun Chicken Sausage Gumbo
19. These : Chicken Enchiladas
20. This : Walking Taco Bar
21. **Final Thoughts:** This Slow Cooker Korean BBQ Chicken is a testament to how easy and delicious home-cooked meals can be. With bold flavors and minimal effort, it's a recipe you'll return to time and again. Try it out, and don't forget to share your experience!

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/slow-cooker-korean-bbq-chicken-sweet-savory-and-effortlessly-delicious/>