

## The Best Shredded Chicken Recipe - So Good, There's Never Any Leftovers

a go-to shredded chicken recipe that's juicy, flavorful, and incredibly versatile



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 pounds boneless, skinless chicken breasts (or thighs for extra juiciness)  
2 cups chicken broth (or water)  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon black pepper  
1 teaspoon garlic powder  
1 teaspoon onion powder  
 $\frac{1}{8}$  teaspoon smoked paprika (optional, for depth of flavor)  
1 teaspoon Italian seasoning (or your favorite seasoning blend)

How to Make the Best Shredded Chicken:

#### 1. Stovetop Method:

Place the chicken breasts in a large pot and cover with chicken broth.

Add salt, pepper, garlic powder, onion powder, smoked paprika, and Italian seasoning.

Bring to a gentle boil, then reduce heat to low and simmer for 15-20 minutes, until chicken is fully cooked.

Remove the chicken from the pot and let it rest for 5 minutes before shredding with two forks.

#### 2. Slow Cooker Method:

Place the chicken and seasonings in the slow cooker.

Pour chicken broth over the top.

Cook on LOW for 6-7 hours or HIGH for 3-4 hours,

until fork-tender.

Shred directly in the slow cooker and mix with the juices.

### 3. Instant Pot Method:

Place chicken, broth, and seasonings in the Instant Pot.

Seal the lid and cook on HIGH pressure for 10 minutes (15 minutes for frozen chicken).

Let the pressure naturally release for 5 minutes, then shred.

### How to Shred Chicken Like a Pro:

Two forks method - The classic way, just pull the chicken apart with forks.

Hand mixer method - Place the chicken in a bowl and mix on low speed for effortless shredding.

Stand mixer method - Works great for large batches; use the paddle attachment.

### My Best Tips for Perfect Shredded Chicken:

Use chicken thighs for extra tenderness - They stay juicy longer.

Let the chicken rest before shredding - This keeps it moist and flavorful.

Save the cooking liquid - Add a little back to the chicken for even juicier results.

Season according to your meal - Add taco seasoning, BBQ sauce, or buffalo sauce to switch things up!

### How to Use Shredded Chicken:

Tacos or burritos - Toss with salsa and serve in tortillas.

Salads - Add protein to a fresh green salad.

## DIRECTIONS

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18. Season according to your meal - Add taco seasoning, BBQ sauce, or buffalo sauce to switch things up!
19. How to Use Shredded Chicken: This shredded chicken is so versatile! Here are some of my favorite ways to use it:
  20. Tacos or burritos - Toss with salsa and serve in tortillas.
  21. Salads - Add protein to a fresh green salad.
  22. Chicken sandwiches - Mix with BBQ sauce or ranch dressing.
  23. Soups and stews - Stir into chicken noodle soup or chili.
  24. Casseroles and pasta - Perfect for baked dishes or creamy pasta.
  25. FAQs: Can I store shredded chicken for later? Yes! Keep in an airtight container in the fridge for up to 4 days, or freeze for up to 3 months.

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

Original recipe: <https://chefmaniac.com/the-best-shredded-chicken-recipe-so-good-theres-never-any-leftovers/>