

## Slow Cooker Buffalo Chicken Sandwiches: The Easiest Weeknight Meal

Slow Cooker Buffalo Chicken Sandwiches



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

2 lbs boneless, skinless chicken breasts  
1 (12 ounce) bottle buffalo sauce (your favorite brand)  
1/2 cup ranch dressing or 4 ounces cream cheese, softened  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
Salt and black pepper to taste  
8-10 sandwich buns  
Celery sticks and extra ranch dressing for serving

#### Swaps and Notes:

**Chicken:** Boneless, skinless chicken breasts are a great choice here because they stay incredibly juicy and tender. Chicken thighs would also be fantastic.

**Buffalo Sauce:** Use your favorite brand of buffalo sauce. You can adjust the amount to your desired level of heat.

**Ranch Dressing/Cream Cheese:** The ranch dressing or softened cream cheese is what gives this dish its creamy, tangy flavor. You can use either one, but the ranch dressing will give it a little more of a classic buffalo flavor.

**Buns:** A brioche bun or a simple hamburger bun would be perfect for these sandwiches.

#### Step-by-Step Instructions:

**Prep the Slow Cooker:** Place the chicken breasts in the slow cooker. Season them with salt, black

pepper, garlic powder, and onion powder.

**Add the Sauce:** Pour the buffalo sauce over the chicken.

**Slow Cook:** Cover the slow cooker and cook on low for 6-8 hours or on high for 3-4 hours, until the chicken is incredibly tender and can be shredded easily with two forks.

**Shred the Chicken:** Once the chicken is cooked, remove it from the slow cooker and shred it with two forks.

**Make the Creamy Sauce:** Return the shredded chicken to the slow cooker with the remaining sauce. Stir in the ranch dressing or softened cream cheese until it is completely melted and the chicken is coated in a creamy, delicious sauce.

**Serve:** Spoon the buffalo chicken mixture generously onto the sandwich buns. Serve with celery sticks and extra ranch dressing on the side for dipping.

**Tips for Success:**

**Don't Overcook:** While the slow cooker is forgiving, you still want to watch the chicken carefully. Once it's tender and can be shredded easily, it's ready.

**Use a Good Quality Sauce:** The buffalo sauce is a key part of this dish, so use a brand you love.

**Shred with Two Forks:** Shredding the chicken with two forks is the easiest way to get that perfect, tender texture.

**Serve with a Sturdy Bun:** A sturdy bun will stand up to the rich, saucy chicken.

**Serving Suggestions and Pairings:**

**Nutritional Information** (per sandwich, approximate):

Calories: 500 kcal

Carbohydrates: 40g

Protein: 35g

Fat: 20g

Saturated Fat: 8g

Cholesterol: 100mg

Sodium: 900mg

Fiber: 2g

## DIRECTIONS

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10. **Serve with a : Sturdy Bun:** A sturdy bun will stand up to the rich, saucy chicken.

11. **Serving Suggestions and Pairings:** These Slow Cooker Buffalo Chicken Sandwiches are a perfect meal on their own. They're rich, savory, and incredibly satisfying. You can serve them with a simple side of pickles, a fresh green salad, or some potato chips. For a fun, party spread, it would go perfectly with other cheesy, indulgent snacks like a crockpot nacho dip or a platter of easy cheesy chicken sliders.
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16. **Saturated :** Fat: 8g
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18. **Sodium:** 900mg
19. **Fiber:** 2g
20. **Sugar:** 10g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** Leftovers of the buffalo chicken mixture are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm them gently in a skillet on the stovetop or in the microwave.
23. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
24. **This :** Dorito Casserole is my favorite weeknight dinner shortcut
25. **These :** Totchos are my favorite party food hack: tater tot nachos for the win

## SWAPS & NOTES

**Chicken:** Boneless, skinless chicken breasts are a great choice here because they stay incredibly juicy and tender.

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**Buffalo Sauce:** Use your favorite brand of buffalo sauce.

You can adjust the amount to your desired level of heat.

## TIPS FOR SUCCESS

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