

Simple Crockpot BBQ Pulled Chicken with Tangy Sauce

If you're looking for an easy dinner that delivers big flavor with minimal effort, this



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 4 boneless skinless chicken breasts
- 1 cup BBQ sauce
- 1/4 cup apple cider vinegar
- 1/4 cup brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- Salt to taste
- Black pepper to taste

DIRECTIONS

1. Add Chicken to Slow Cooker: Place the chicken breasts in the bottom of the slow cooker.
2. Prepare the Sauce: In a medium bowl, whisk together:
3. BBQ sauce
4. Apple cider vinegar
5. Brown sugar
6. Worcestershire sauce
7. Smoked paprika
8. Garlic powder
9. Salt and black pepper
10. Coat the Chicken: Pour the sauce mixture over the chicken, making sure it's evenly coated.
11. Slow Cook: Cover and cook:
12. Low for 6-7 hours, or
13. High for 3-4 hours
14. The chicken should be tender and easy to shred.
15. Shred the Chicken: Remove the chicken from the slow cooker and shred it using two forks.
16. Return to Sauce: Place the shredded chicken back into the slow cooker and stir to coat with the sauce.
17. Allow it to sit on warm for 10-15 minutes so the flavors soak in.
18. Serve: Serve the BBQ chicken on buns, wraps, rice, or salads.

SWAPS & NOTES

This recipe is flexible and easy to customize based on your

preferences.

