

Crockpot BBQ Chicken

INGREDIENTS

- 1.5-2 lbs chicken breast
- 1 cup BBQ sauce
- 1/4 cup chicken broth
- 1-2 tsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1/2 tsp onion powder
- 1 tsp salt
- 1/2 tsp pepper
- 1-2 tbsp apple cider vinegar

DIRECTIONS

1. Add chicken, BBQ sauce, broth, Worcestershire, spices, and apple cider vinegar to crockpot
2. Cook on LOW 4-5 hours or HIGH 2.5-3 hours

To finish/shred...

Option 1 (classic):

1. Shred directly in the crockpot with two forks

Option 2 (quick method):

1. Transfer chicken to a stand mixer (like a KitchenAid stand mixer)
2. Use paddle attachment on low for 15-20 seconds until shredded

After you shred...

Return chicken to crockpot and toss in sauce

1. Stir in an additional 1/2-1 tsp Worcestershire (optional but recommended)
2. Let sit in sauce 10-15 minutes to soak up flavor