

Slow Cooker Honey Garlic Chicken Pretzel Sliders

INGREDIENTS

For the Honey Garlic Chicken

- 2 lbs boneless, skinless chicken breasts
- 1/2 medium sweet onion, thinly sliced
- Salt and black pepper, to taste
- 1/2 cup low-sodium soy sauce
- 1/2 cup honey
- 3 tablespoons tomato paste
- 1 chicken bouillon cube
- 5-6 cloves garlic, minced
- 1 1/2 tablespoons rice vinegar
- 2 tablespoons cornstarch

For the Sliders

- 18 pretzel slider rolls
- 9 slices provolone cheese, halved
- Dill pickle chips
- Hot honey, optional, for serving

DIRECTIONS

1. Place the sliced onion in the bottom of the slow cooker. Add the chicken breasts and season lightly with salt and pepper.
2. In a small bowl, whisk together the soy sauce, honey, tomato paste, chicken bouillon, garlic and rice vinegar. Pour the sauce over the chicken.
3. Cover and cook on LOW for 3-4 hours, or until the chicken is cooked through and easily shreds.
4. Remove the chicken from the slow cooker and shred with two forks or using the paddle attachment of a stand mixer.
5. Whisk the cornstarch into the liquid remaining in the slow cooker until smooth. Return the shredded chicken to the slow cooker and stir until completely coated in the sauce. Cover and cook on HIGH for about 15 minutes, or until the sauce has thickened and coats the chicken.
6. Preheat the oven to 350°F. Slice the pretzel rolls in half horizontally and arrange the bottom halves on a baking sheet or in a baking dish.
7. Spoon the honey garlic chicken generously over each bottom bun. Top each slider with half a slice of provolone cheese.
8. Place the sliders in the oven without the top buns for about 3-5 minutes, just until the cheese is melted and the buns are warmed.
9. Remove from the oven and add 1-2 dill pickle chips to each slider. For a little extra heat, drizzle the chicken with hot honey before adding the top buns. Serve warm.