

Crockpot BBQ Chicken & Baked Potatoes



INGREDIENTS

- 1½–2 lbs boneless, skinless chicken breasts
- 1 cup BBQ sauce
- ¼ cup chicken broth
- 1–2 tsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp smoked paprika
- ½ tsp onion powder
- 1 tsp salt
- ½ tsp black pepper
- 1–2 tbsp apple cider vinegar
- 4–6 medium russet potatoes
- 1–2 tbsp olive oil
- 1 tsp kosher salt
- Aluminum foil

Optional Toppings

- Shredded cheddar cheese
- Sour cream or plain Greek yogurt
- Chopped green onions
- Crispy bacon
- Extra BBQ sauce
- Coleslaw

DIRECTIONS

1. Prepare the BBQ chicken. Add chicken breasts, BBQ sauce, chicken broth, Worcestershire sauce, garlic powder, smoked paprika, onion powder, salt, pepper, and apple cider vinegar to one section of your divided crockpot. Stir to coat.
2. Prepare the potatoes. Wash and dry the potatoes, then pierce each several times with a fork. Rub with olive oil, sprinkle with kosher salt, and wrap each potato individually in aluminum foil.
3. Add to the crockpot. Place the wrapped potatoes in the other section of your crockpot. If you don't have a separator, simply nestle the foil-wrapped potatoes alongside the chicken.
4. Cook. Cover and cook on LOW for approximately 4–6 hours or HIGH for 3–4 hours, until the chicken reaches 165°F and the potatoes are fork-tender. Check the chicken around 4 hours on LOW or 2½ hours on HIGH, since it may finish before the potatoes.
5. Shred the chicken. Transfer the cooked chicken breasts to a stand mixer fitted with the paddle attachment. Mix on low speed for about 20–30 seconds, or until shredded to your liking. You can also shred the chicken with two forks. Return the shredded chicken to the crockpot and stir into the BBQ sauce.
6. Assemble and serve. Carefully unwrap the potatoes, slice them open, and fluff with a fork. Top with butter, cheddar cheese, BBQ chicken, sour cream, and your favorite toppings.