

CROCKPOT BBQ PULLED CHICKEN

Preparation: **5** minutes | Cooking: **3** hours | Servings: **4**

INGREDIENTS

2 pounds boneless skinless chicken breasts
1 1/2 cups BBQ sauce
1/4 cup apple cider vinegar
2 tablespoons brown sugar
1/2 teaspoon onion powder
1/2 teaspoon garlic powder



INSTRUCTIONS

In a bowl, whisk together BBQ sauce, apple cider vinegar, brown sugar, onion powder and garlic powder. Place chicken breasts in slow cooker. Pour sauce over chicken breasts, covering them fully. Cook the chicken on high for 2-3 hours or on low for 4-6 hours. Shred the chicken directly in the slow cooker or remove to shred and return to the sauce. Give the chicken a good stir to make sure it's coated in the sauce. Serve on a sandwich role with coleslaw and a side of sweet potatoes for a well-rounded meal!