

Crockpot Hawaiian BBQ Chicken Sandwiches

Original recipe from massholemommy.com

Here's what you need:

- 3-4 lbs. Chicken Breasts
- 16 oz. Prepared Coleslaw
- 2 cups Pineapple Juice
- 1 ½ cups Barbeque Sauce
- 1 cup Brown Sugar
- 1 Tbsp. Worcestershire Sauce
- 1 tsp. Minced Garlic
- 2 tsp. Salt
- 1 Onion sliced
- 2 Tbsp. flour, optional



Here's what you do:

1. Place all the ingredients, except the chicken & onion, in a bowl and mix well.
2. Put the chicken and onion in a crockpot and pour the sauce over it. Cook on high for 4-5 hours.
3. Once chicken is cooked through, remove it and shred it.
4. If you would like to thicken the sauce a little, you can add the flour to the sauce and mix well.
5. Add back in the shredded chicken and let cook for about another hour to let the sauce thicken up.
6. Once it is done, place a heaping spoonful on a bun and top with coleslaw.
7. That's it! Your sandwiches are now ready to serve!

Enjoy!

