

The Best Crockpot BBQ Chicken

Prep time

5 mins

Cook time

4 hours

Total time

4 hours 5 mins

Corey: Corey Valley

Serves: 4-6

Ingredients

- 2 lbs boneless, skinless chicken breasts
- 1 cup BBQ sauce (PROVIDED BY CHRIST HOUSE COMMITTEE)
- ¼ cup Italian dressing
- ¼ cup brown sugar
- 1 tbsp Worcestershire sauce
- salt to taste



Instructions

1. Season chicken breast lightly (a small pinch per breast) with some sea salt and place in your crockpot.
2. In a mixing bowl combine BBQ sauce, Italian dressing, brown sugar and Worcestershire sauce. Stir until well combined.
3. Pour over chicken, cover and cook on HIGH for 3-4 hours
4. Once time is up, you can serve the breast whole, or shred with 2 forks. If shredding, recover and let cook in sauce for about 10-15 more minutes to soak up all that delish flavor.
5. Serve on buns, over rice, in wraps, on a salad or eat a plateful as is! Our favorite way is on fresh rolls, topped with coleslaw.

Recipe by Family Fresh Meals at <http://www.familyfreshmeals.com/2014/06/best-crockpot-bbq-chicken.html>