



Noreen's Kitchen

Peachy Keen Slow Cooker

BBQ Chicken

Ingredients

2 pounds chicken breast, thawed	2 tablespoons grainy mustard
2 cups BBQ sauce	2 cloves garlic, minced
1 pint sliced peaches in syrup or juice	All purpose chicken seasoning to taste
1 medium onion, sliced thin,	

Step by Step Instructions

Place BBQ sauce, peaches with syrup, onion, garlic and mustard into the crock of your slow cooker.

Sprinkle chicken with seasoning and place into the sauce. Turn to coat.

Place a lid on the crock and set into the cooking sleeve.

Set on high for 4 to 6 hours or low for 6 to 8 hours.

When chicken is tender and able to be shred, use two forks to break it apart. Add more sauce to taste if desire.

Pile on fresh burger buns with coleslaw or shredded cheddar for a great option for sandwich night or this would be great in a wrap or even stuffed into a baked potato.

If you are using the chicken from frozen, only use 1 cup of sauce when cooking because the chicken will give off a bit of water. Add the additional cup of sauce after the meat is cooked and shredded.

Leftovers should be stored in an airtight container for up to 1 week.

Enjoy!