Bbq Pulled Chicken

Ingredients

- 1 3/4 c. barbecue sauce
- 1/4 c. packed dark brown sugar
- 2 tbsp. apple cider vinegar
- 1 tsp. sweet paprika
- 1 tsp. garlic powder
- Kosher salt
- Freshly ground black pepper
- 2 1/2 lb. boneless skinless chicken breasts
- Brioche buns, coleslaw, and pickles, for serving

Directions

1. n a slow cooker, combine barbecue sauce, brown sugar, vinegar, paprika, and garlic powder. Season generously with salt and pepper. Add chicken breasts and turn to coat breasts.
2. Cover and cook on high for 2 hours or on low for 4 hours.
3. Remove chicken from slow cooker to a plate. Bring barbecue sauce remaining in slow cooker to a boil in the slow cooker to reduce sauce to barbecue sauce consistency, about 5 minutes. (If slow cooker does not have sauté function, transfer to a medium pot and place over medium-high heat.)
4. Using two forks, shred chicken. Pour reduced barbecue sauce over top, toss to coat. Serve on buns with coleslaw and pickles.