Slow-Cooker BBQ Pulled Chicken

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Total Time	About 3 ½ hours
Prep Time	5 minutes
Cook Time	3 ½ hours
Rating	★★★★★ (1,899)

This hands-off path to pulled chicken results in a juicy, saucy tangle of meat for a crowd. The combination of boneless chicken thighs and breasts creates a mix of feathery and hearty shreds, while cooking the meat slowly in barbecue sauce ensures it won't dry out. To emulate some of the smoke and savoriness created by cooking meat over smoldering coals, chipotle chiles in adobo, Worcestershire sauce and onion powder are also added. Serve the pulled chicken between buns with pickles and slaw, or make a barbecue chicken pizza; leftovers keep well for a few days in the fridge.

INGREDIENTS

Yield: 8 servings

1½ cups tomato-based barbecue sauce (homemade or store-bought)

1 to 2 chipotle chiles in adobo (depending on heat tolerance), plus 2 tablespoons adobo sauce

2 tablespoons Worcestershire or soy sauce

1½ teaspoons onion powder

1½ to 2 pounds boneless, skinless chicken thighs

1½ to 2 pounds boneless, skinless chicken breasts

Salt and black pepper

PREPARATION

Step 1

In a 5- to 8-quart slow cooker, stir together 1 cup barbecue sauce, chipotle chiles, adobo sauce, Worcestershire sauce and onion powder. Add the chicken, season with salt and pepper, and toss to coat. Cover and cook on low until the chicken shreds easily when pulled with a fork, 3 to 5 hours.

Step 2

Working right in the slow cooker, use two forks to shred the meat into large, bite-size pieces. Stir in the remaining ½ cup barbecue sauce and season to taste with salt and pepper.

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