



BBQ Chicken Sandwiches

SERVES: 4

PREP TIME: 30 MIN

COOK TIME: 1 HOUR



Ingredients

- 2 (12 to 16 oz) bone-in chicken breasts
- ½ cup barbecue sauce
- ¼ cup mayonnaise
- ¼ cup sour cream
- ¼ cup sliced scallions
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar
- 1 tsp honey
- 1 bag pre-packaged bag of coleslaw mix
- Sandwich bread or buns

Preparation

1. Preheat water bath to 150°F.
2. Season two chicken breasts liberally with salt and pepper and place in a large vacuum pouch with ½ cup barbecue sauce. Set timer and cook for one hour.
3. When the timer goes off, remove pouch from water bath. Remove chicken from bag and let rest for 10 minutes. Reserve the cooking liquid.
4. When cool enough to handle, shred chicken into bitesized pieces, removing skin and bones. In a large bowl, toss chicken with remaining barbecue sauce and reserved cooking liquid. Season to taste with salt and pepper.
5. In a large mixing bowl, whisk together mayonnaise, sour cream, scallions, mustard, vinegar, and honey. Add coleslaw mix and toss to coat. Season to taste with salt and pepper.
6. Divide the chicken between the buns, top with coleslaw and serve.