



# PULLED CHICKEN SLIDERS

with Tangy Cabbage Slaw



## HELLO PULLED CHICKEN

A speedier alternative to pulled pork

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 610



Chicken Thighs



Brown Sugar



Chicken Broth Concentrate



BBQ Seasoning



White Wine Vinegar



Green Onion



Coleslaw Mix



Mayonnaise



Slider Buns



Ketchup



Spring Mix

## BUST OUT

- Large Pot
- Tongs
- Medium Bowl
- Sugar (1 tsp)
- Baking Sheet
- Salt
- Large Plate
- Pepper
- Measuring Spoons
- Measuring Cups

## INGREDIENTS

4-person

- Chicken Thighs 2 pkg (680 g)
- Brown Sugar 1 pkg (2 tbsp)
- Chicken Broth Concentrate 2
- BBQ Seasoning 6 1 pkg (2 tsp)
- White Wine Vinegar 9 3 bottles (6 tbsp)
- Green Onion 4
- Coleslaw Mix 1 pkg (340 g)
- Mayonnaise 3,4 6 pkg (4 tbsp)
- Slider Buns 1 10
- Ketchup 9 2 pkg (2 tbsp)
- Spring Mix 1 pkg (56 g)

## ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

## START STRONG

Preheat the **broiler** to high (to toast the buns). If you don't want to toast your buns, you can skip this step.



**1 COOK CHICKEN**  
In a large pot, combine the **brown sugar, broth concentrates, BBQ seasoning, 2/3 cup water and 5 tbsp vinegar**. Bring to a simmer over medium heat. Add the **chicken** to the pot. Cover with a lid and simmer until the chicken is cooked through, 9-10 min.



**4 FINISH SAUCE**  
When the **chicken thighs** are cooked through, use tongs to remove them from the liquid to a large plate. Add the **ketchup** to the liquid and continue simmering until it reduces by half and thickens into a sauce, 4-5 min.



**2 MAKE SLAW**  
Meanwhile, **wash and dry all produce**. Thinly slice the **green onions**. In a medium bowl, combine the green onion, **coleslaw, mayonnaise, sugar and remaining vinegar**. Season with **salt and pepper**.



**5 SHRED CHICKEN**  
Meanwhile, using two forks, shred the **chicken** into smaller pieces, then stir the shredded chicken back into the sauce. Season with **salt and pepper**.



**3 TOAST BUNS**  
Halve the **buns**, then arrange them cut-side up on a baking sheet. Toast in the centre of the oven until golden-brown, 30 sec to 1 min. (**TIP:** Keep your eye on the buns so they don't burn!)



**6 FINISH AND SERVE**  
Top the **buns** with the **shredded chicken**, a bit of **coleslaw** and the **spring mix**. Serve the **remaining slaw** on the side.

## AMAZING!

Hearty, colourful, and finger-licking good.