

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Sandwich

Slow Cooker Hawaiian Chicken

Ingredients:

3 lbs. boneless, skinless chicken breasts
1 c. chopped onion
2 Tbsp. butter
1/4 c. flour
2 c. pineapple juice
1 c. brown sugar
3/4 c. ketchup
1 Tbsp. soy sauce
4 garlic cloves, minced
1 1/2 tsp. Worcestershire sauce
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. onion powder
1/2 tsp. ginger
Favorite rolls



Instructions:

Combine pineapple juice, brown sugar, ketchup, soy sauce, garlic, Worcestershire sauce, and spices in a large measuring cup or mixing bowl. Mix until all ingredients are incorporated, then set aside. Heat 2 Tbsp. butter in a large skillet over medium-high heat. Add chopped onion and sauté until onion begins to brown. Stir in 1/4 c. flour. Pour pineapple juice mixture into skillet and cook, stirring, over medium-high heat 5 Minutes until sauce begins to thicken. Place chicken in slow cooker and cover with sauce.

Cook on low heat approx. 8 hours.

Fill rolls with chicken and top with Hawaiian Coleslaw (recipe below)

Hawaiian Cole Slaw

Dry Ingredients:

1 (14 oz.) package coleslaw mix
1 c. each diced red pepper & diced pineapple,
1/2 c. each shredded carrots & chopped macadamia nuts or substitute slivered almonds

Dressing Ingredients:

1 c. mayonnaise
1 1/2 Tbsp. honey
1 1/2 Tbsp. rice wine vinegar
1 tsp. celery salt

Combine dry ingredients. In a separate bowl, combine dressing ingredients, mix well. Pour over Coleslaw, mix.

Presented By:

