

BBQ CHICKEN AND SLAW SANDWICH

BBQ Chicken and Slaw Sandwich

Gluten Free, Higher Fiber, Lower Saturated Fat, Lower Sodium

Serves: 6 (Serving= 1 sandwich topped with slaw)

Nutrition (per serving)

Calories: 382	Total Carbohydrate: 45
Total Fat: 7 g	Dietary Fiber: 6 g
Saturated Fat: 1 g	Protein: 38 g
Sodium: 424 mg	

Ingredients

Chicken

- 2 pounds raw chicken breasts

BBQ Sauce

- $\frac{3}{4}$ cup no salt added ketchup
- $\frac{1}{4}$ cup apple cider vinegar
- $\frac{1}{4}$ cup honey
- $\frac{1}{4}$ teaspoon celery seed
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon chili powder
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{8}$ teaspoon ground cayenne pepper

Coleslaw

- 3 cups shredded cabbage
- 2 Tablespoons light mayonnaise

- 1 Tablespoon fat free sour cream
- 1 Tablespoon apple cider vinegar
- ½ Tablespoon Dijon mustard
- 1 ½ teaspoons granulated sugar

- ½ teaspoon ground black pepper
- ¼ teaspoon salt
- 1/8 teaspoon celery seed

Sandwich

- 6 whole wheat bun (choose gluten free bun for GF version)

Directions

1. Place chicken breasts in slow cooker and cook on low for 3 hours. Shred with fork.
2. Whisk all BBQ sauce ingredients together in a small bowl and add to shredded chicken, mixing well to evenly coat.
3. In a medium bowl, combine all coleslaw ingredients and stir well.
4. Serve BBQ chicken and spoonful of coleslaw on whole wheat bun.