



BBQ Chicken SLIDERS

2 8-oz./225 g boneless, skinless chicken breasts 16 slider buns

Southwest BBQ Sauce

½ medium onion, chopped using Chop 'N Prep Chef

- 1 tbsp. dark brown sugar
- 1 tbsp. Southwest Chipotle Seasoning
- 1 cup ketchup
- 2 tbsp. apple cider vinegar
- 1. Place chicken breasts into base of Tupperware® SmartSteamer. Fill water tray to minimum fill line. Place steamer base on water tray, cover and microwave on high 18–22 minutes.
- 2. While chicken cooks, prepare Southwest BBQ Sauce by stirring together all sauce ingredients in 1-Qt./1 L Micro Pitcher.
- 3. When chicken finishes cooking, allow to rest, covered, 5 minutes before removing and cutting into cubes.
- 4. Cover and microwave BBQ sauce on high power 3 minutes.
- 5. Combine chicken and sauce in base of Quick Chef® Pro System fitted with blade attachment, cover and turn handle until chopped and well combined. Serve on slider buns.

Serves 8 · Serving size: 2 sliders





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Nutritional Information (per serving):

Calories: 90 Total Fat: 1g Saturated Fat: 0g Cholesterol: 25mg Carbohydrate: 11g Sugar: 10g Fiber: 0g Protein: 10g Sodium: 610mg Vitamin A: 4% Vitamin C: 2% Calcium: 0% Iron: 2%