



Barbecue Chicken Sliders

by Kim Wollenslegel

- 3 whole boneless chicken breasts
- 1 bottle of barbecue sauce
- 1 package of buns or rolls

Cook chicken in top rack of smart steamer for 16 min. Let set for 5 min. Put pieces of chicken in the Quick Chef Pro and shred. Remove from Quick Chef Pro and put in base of stack cooker with barbecue sauce. Heat at 70% power until heated thoroughly.

Heat buns in SmartSteamer until warm
Assemble and enjoy!



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