

BBQ Chicken Sliders

Ingredients

- ½ medium onion, chopped using Chop 'N Prep Chef
- 1 tbsp. dark brown sugar
- 1 tbsp. Simple Indulgence Southwest Chipotle Seasoning Blend
- 1 cup ketchup
- 2 tbsp. apple cider vinegar

Place chicken breasts in base of Tupperware® Smart Steamer. Fill water tray to minimum fill line. Place base on tray, cover and microwave on high for 18-22 minutes. While chicken cooks, prepare Southwest BBQ sause by stirring together all sauce ingredients in 1-Qt./1 L Micro Pitcher. When chicken finishes cooking, allow to rest, covered 5 minutes before removing and cutting into cubes. Cover and microwave BBQ sauce on high power for 3 minutes. Combine chicken and sauce in base of Quick Chef® Pro System, cover and turn handle until chopped and well combined. Serve on slider buns.

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