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Pulled Chicken

2 Cups Shredded Chicken (3 Chicken Breasts)

1 Tbsp. Butter

2-3 Tbsp. Oh! So Onion

½ Cup Diced Celery

½ Cup Peach & Mango Habanero Salsa

1 Tbsp. Oh! So Garlic

½ Cup Ketchup

2 Tbsp. Brown Sugar

1 Tbsp. Worcestershire Sauce

2 Tbsp. Vinegar

¼ Tsp. Salt and Pepper

½ Tsp. Chili Powder

Bake chicken breasts at 350°F for 2 hours. Shred with fork. In a saucepan heat butter, Oh! So Onion, Oh! So Garlic and diced celery; add remaining ingredients. Add shredded chicken to sauce and simmer for a minimum of 30 minutes. Serve over rice or a bun. Any leftovers make great chicken fajita wraps. Fill wrap with leftover chicken, rice, cheese and heat until cheese is melted.

Kathy Johnson - Whitecourt, Ab



*Peach Mango Habanero Salsa, Oh! So Garlic
and Oh! So Onion Recipe*