

# Slow Cooker Asian Citrus Shredded Chicken



## What you need

- 3 lbs. (1.4kg) boneless skinless chicken breasts
- ½ tsp. salt
- ½ tsp. pepper
- 2 cups (480ml) chicken broth
- juice of 1 orange
- 4 tbsp. tamari sauce
- 4 tbsp. rice wine vinegar
- 2 tbsp. hoisin sauce
- 1 tbsp. sesame oil
- 2 tsp. Chinese five spice powder

## What you need to do

1. Season the chicken with salt and pepper and place in the base of a slow cooker.
2. In a bowl, whisk together all the remaining ingredients and pour into the slow cooker, covering the chicken.
3. Cook the chicken on high for 3 hours. Once chicken has cooked, shred the chicken with two forks and mix together with the cooking liquor.



Serves: 8  
Prep: 5min  
Cook: 3hrs

