

Slow Cooker Hawaiian Chicken

This chicken has barbecue sauce, crushed pineapple and even bacon!
Great over rice or even buns.

Prep Time	Cook Time	Total Time
20 mins	6 hrs	6 hrs 20 mins



Course: Main Course Cuisine: American

Keyword: hawaiian chicken Servings: 6 Calories: 351kcal

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5 from 3 votes

Equipment

- Slow Cooker - 5 quart or larger

Ingredients

- 1 1/2 lbs. boneless skinless chicken breasts
- 5 slices bacon, sliced and cooked
- 1 green bell pepper, diced
- 1 cup barbecue sauce (I use Sweet Baby Rays)
- 2 tsp. soy sauce
- 2 tsp. Worcestershire sauce
- 1/4 tsp. garlic powder
- 1/4 tsp. pepper
- 20 oz. can crushed pineapple, drained very well

Instructions

1. Add the chicken breast to the slow cooker. Add remaining ingredients and stir the toppings on top of the chicken to combine.
2. Cover and cook on low for 6 hours without opening the lid during the cooking time.
3. If desired shred the chicken. Serve over white or brown rice, or hamburger buns. Enjoy!

Nutrition

Calories: 351kcal | Carbohydrates: 35g | Protein: 27g | Fat: 10g | Saturated Fat: 3g | Cholesterol: 84mg | Sodium: 852mg | Potassium: 731mg | Fiber: 2g | Sugar: 29g | Vitamin A: 260IU | Vitamin C: 26.7mg | Calcium: 40mg | Iron: 1.3mg

Slow Cooker Hawaiian Chicken <https://www.themagicalslowcooker.com/slow-cooker-hawaiian-chicken/>