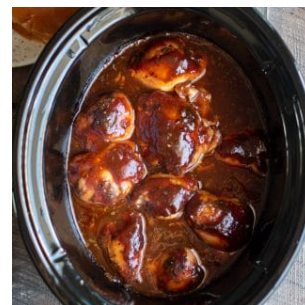


# Slow Cooker Root Beer Chicken

Tender chicken thighs cooked with barbecue sauce and root beer. A great choice instead of grilling

Prep Time  
10 mins

Cook Time  
7 hrs



4.85 from 19 votes

Course: Main Course    Cuisine: American

Keyword: Root Beer Chicken    Servings: 8    Calories: 246kcal

Author: Sarah Olson

## Equipment

- Slow Cooker Size: 3-quart or larger

## Ingredients

- 2 lbs. boneless skinless chicken thighs well trimmed of fat
- 1/4 tsp. dried oregano
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1 1/2 cups barbecue sauce I use Sweet Baby Rays Original
- 12 oz. can Root Beer I use A & W
- 1/8 tsp. cayenne pepper

## Instructions

1. Add the chicken to the slow cooker.
2. Sprinkle over the oregano, garlic powder, onion powder, and cayenne over the chicken
3. Pour over the barbecue sauce,
4. Pour over the root beer.
5. Cover and cook on low for 7 hours.
6. Shred chicken with 2 forks and serve over buns or rice.

## Notes

What other cuts of chicken can be used in this recipe?

- Chicken drumsticks
- Boneless skinless chicken breast
- Bone-in thighs or breasts
- Chicken tenderloins
- Whole chicken (more time)
- Chicken wings (less time)

Pretty much any cut of chicken you have on hand will work fine in this recipe.

If you use a whole chicken make sure it is thawed completely and cook until no pink is left, I suggest 8 hours on low for a whole chicken.

If you want to use chicken wings in this recipe you won't need to cook more than 5-6 hours on low. Beware that chicken wings in the slow cooker fall apart very easily, very tasty but very messy.

### **Nutrition**

Calories: 246kcal | Carbohydrates: 27g | Protein: 22g | Fat: 5g | Saturated Fat: 1g | Cholesterol: 108mg  
| Sodium: 657mg | Potassium: 402mg | Fiber: 1g | Sugar: 22g | Vitamin A: 180IU | Vitamin C: 0.3mg |  
Calcium: 32mg | Iron: 1.3mg

Slow Cooker Root Beer Chicken <https://www.themagicalslowcooker.com/slow-cooker-root-beer-chicken/>