



## Shredded BBQ Chicken Sandwiches



This recipe calls for:

### Traditional Sauce

Prep time

**5 minutes**

Cook time

**30 minutes**

Servings

**4**

### Ingredients

- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 3 Tbsp. firmly packed brown sugar
- 2 Tbsp. apple cider vinegar
- 1 1/2 Tbsp. chili powder
- 2 tsp. garlic powder
- 1 1/2 tsp. onion powder
- 4 boneless, skinless chicken breast halves (about 1-1/4 lbs.)
- 6 hamburger buns or round rolls, toasted

## **Instructions**

1. Cook sauce, brown sugar, vinegar, chili powder, garlic powder and onion powder in 6-quart saucepan over medium heat, stirring occasionally, 5 minutes.
2. Season chicken, if desired, with salt and pepper. Add chicken to sauce. Reduce heat to medium-low and simmer covered, stirring occasionally, until chicken is thoroughly cooked, about 20 minutes. Remove saucepan from heat.
3. Remove chicken from sauce. Shred chicken using two forks. Return shredded chicken to sauce and heat through. To serve, arrange chicken mixture on rolls and garnish, if desired, with shredded Cheddar cheese.