



BBQ Chicken Sandwich

<https://classicbakes.com/recipes/bbq-chicken-sandwich>

- **Prep Time:** 10 mins
- **Cook Time:** 10 mins
- **Total Time:** 20 mins
- **Serves:** 6



Ingredients

Coleslaw

- 3 cups [Coleslaw](#) mix
- 1/4 cup [Mayonnaise](#)
- 2 teaspoons [Fresh Lemon Juice](#)
- 1 tablespoon [Granulated Sugar](#)
- 1/2 teaspoon [Sea Salt](#)
- 1/4 teaspoon [Black Pepper](#)

BBQ Chicken

- 2 tablespoons [Olive Oil](#)
- 4 large [Boneless, Skinless Chicken Breasts](#)
- 3 tablespoons [BBQ Chicken Rub](#)
- 1 cup [Chicken Broth](#)
- 1 [White Onion](#), cut in half, sliced into 1/4-inch pieces
- 1 cup [BBQ Sauce](#)

Sandwiches

- 6 [Hamburger Buns](#)
- 6 tablespoons [BBQ Sauce](#)

Instructions

Coleslaw

1. To a [medium bowl](#), add coleslaw mix, mayonnaise, lemon juice, sugar, salt, and pepper, and toss to combine. Cover the coleslaw with [plastic wrap](#). Place the coleslaw in the [fridge](#) until you are ready to use it.

BBQ Chicken

1. To a [large bowl](#), add chicken. Pour the olive oil over the chicken and toss to coat. Add the BBQ chicken dry rub to the chicken and toss to combine. Set the chicken aside.
2. Add the chicken broth and onions to the bottom of your [instant pot](#). Add the chicken to the instant pot. Place the cover on top of the instant pot and set it to seal. Cook the chicken on high pressure for 8-10 minutes.
3. Let the instant pot release naturally. Remove the cooked chicken from the instant pot and set it on a plate. Discard the liquid and onions from the instant pot. Next, shred the cooked chicken with two [forks](#) and return it to the instant pot. Add the BBQ sauce to the shredded chicken and stir to combine.

Sandwich

1. Cut the buns in half with a [sharp knife](#). Toast them if desired. Place the bottom buns onto a [serving platter](#). Top with the BBQ chicken, a tablespoon of BBQ sauce, and coleslaw, then add the top bun on top of the BBQ chicken sandwiches. Serve and enjoy!

Full recipe: <https://classicbakes.com/recipes/bbq-chicken-sandwich>