

Buffalo Chicken Sandwiches

Ingredients

Buffalo Chicken

- 1 bottle mild or spicy buffalo wing sauce (such as Frank's¹)
- 3 to 4 lbs boneless, skinless chicken breast
- 1 small white onion, diced or chopped
- 1 to 2 green bell peppers, diced or chopped
- 2 to 4 cloves garlic, finely minced or crushed
- 1 package dry ranch salad dressing mix
- 2 tbsp salted butter

Sandwich

- hoagie rolls, split lengthwise
- sliced Swiss, sliced provolone, or freshly grated Parmesan
- any additional desired sandwich toppings

Instructions

Procure a crock pot with at least 1 gallon capacity.

1. Chop or dice the onion and green bell peppers to desired size and finely mince or crush the garlic.
2. Combine all the ingredients for the buffalo chicken in the crock pot—except for the butter.
3. Cook on low for 7 to 9 hours, until internal temperature of the chicken reaches 165°F.
4. Once cooked, shred the chicken. This can be done either with two forks or a large spaghetti spoon.
5. Add the butter to the shredded chicken and mix gently until completely melted.
6. To serve, toast hoagie rolls. Optionally, melt cheese and pepper onto rolls while toasting. Pile buffalo chicken on rolls and add any additional toppings.
7. If desired, keep buffalo chicken sealed in fridge for up to a week. Reheat covered in microwave, prepare sandwich as before.

¹<https://www.franksredhot.com/en-us/products/franks-redhot-buffalo-wings-sauce>