

Slow Cooker Sweet & Sour Chicken

Ingredients

- ¼ c. low-sodium chicken broth
- 2 Tbsp. low-sodium soy sauce
- 2 Tbsp. hoisin sauce
- 1 Tbsp. cider vinegar
- 1 Tbsp. tomato paste
- 2 tsp. packed brown sugar
- 1 clove garlic, minced
- ¼ tsp. black pepper
- 1 pound boneless, skinless chicken breast or thighs, cut into 1-inch pieces
- 2 tsp. cornstarch
- 2 Tbsp. minced chives (green onions)

Directions

1. Combine broth, soy sauce, hoisin sauce, vinegar, tomato paste, brown sugar, garlic and pepper in crock pot. Stir well to mix.
 2. Add chicken, and stir well to coat. Cover; cook on LOW 2 ½ - 3 ½ hours.
3. Remove chicken with slotted spoon, and keep warm. Combine cornstarch and 2 Tbsp. cooking liquid in a small bowl. Add to crock pot. Stir in chives. Turn heat to HIGH. Stir 2 minutes or until sauce is slightly thickened. Serve chicken and sauce over hot cooked rice.