

Hawaiian Chicken Sliders?

Cooking Instructions

This dish has 4 parts: Chicken, Rolls, Slaw Dressing, and Fresh Slaw.

???? **Fresh Slaw:** Keep fresh slaw refrigerated. Prepare this dish within 5 days of pickup or delivery to ensure freshness.

Slaw Dressing: Thaw slaw dressing while chicken cooks.

Cooking Method – Choose One:

Freezer to Instant Pot: Add 1 cup water to Instant Pot. Cook frozen chicken on high pressure for 20 minutes. Quick release. Shred chicken with a fork. Set Instant Pot to sauté and simmer until excess liquid is reduced. Add salt to taste, if needed.

Slow Cooker: QuickThaw chicken by submerging the well-sealed bag in water for 15–20 minutes. A small 1.5- or 2.5-quart slow cooker is recommended to help keep the chicken from drying out. Add 1/2 cup water to slow cooker. Slow-cook on low for about half a day, or on medium/high for approximately 1–2 hours, until chicken is tender. Remove chicken from slow cooker, reserving liquid. Shred chicken with a fork. Add as much reserved liquid as desired. Add salt to taste, if needed.

Prepare Slaw: Mix fresh slaw with slaw dressing. Add dressing to taste.

Internal temp: 165°F.

Serving Suggestions: Serve shredded chicken on rolls and top with fresh coconut-cilantro slaw.

Please Note: Cooking times are estimates and vary based on your actual Instant Pot or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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