

Black Pepper and Molasses Pulled Chicken Sandwiches

Ingredients

- 3 tablespoons ketchup
- 1 tablespoon cider vinegar
- 1 tablespoon prepared mustard
- 1 tablespoon molasses
- 3/4 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon freshly ground black pepper
- 1/8 teaspoon ground ginger
- 12 ounces skinless, boneless chicken thighs, cut into 2-inch pieces \$
- 4 (2-ounce) sandwich rolls, cut in half horizontally
- 12 dill pickle chips

Preparation

Combine first 9 ingredients in a medium saucepan; bring to a boil. Reduce heat to medium-low; cover and cook, stirring occasionally, 23 minutes or until chicken is done and tender. Remove from heat; shred with 2 forks to measure 2 cups meat. Place 1/2 cup chicken on bottom half of each roll. Top each with 3 pickles and top half of roll.