

Pulled Barbecue-Chicken Galette

Recipe By *Faigy Grossmann*



Cooking and Prep:  4 h

Serves:  8

Contains:    

Preference: Meat

A savory galette with a barbecue-inspired filling.

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (9)

Main ingredients

- 6 boneless chicken thighs
- 1 and 1/2 cups **Gefen BBQ Sauce** or other barbecue sauce
- 1/2 onion, chopped
- 1 tablespoon oil
- 1 tablespoon **Kedem Red Wine Vinegar**
- 1 tablespoon **Gefen Soy Sauce**
- 2 tablespoons brown sugar

1 store-bought pie crust, defrosted

1 egg, beaten, for egg wash

Start Cooking

Prepare the Galette

1. Place chicken in a slow cooker and cover with next six ingredients. Cook on high for three hours. Remove chicken and shred. Return chicken to sauce.
2. Preheat oven to 350°F (180°C).
3. Remove pie crust from pan. Lay flat on a baking sheet and arrange filling in center, leaving a one-inch (two-centimeter) border. Fold the edge of pie dough in, covering the filling just slightly.
4. Brush dough with egg wash and bake at for 45 minutes or until nicely browned.

Credits

Photography: Nechama Laitman