

Baked Chicken Bacon Ranch Sliders That Everyone Will Devour

If you're looking for the ultimate



OVEN
350°F

TIME
15 min

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INGREDIENTS

12 Hawaiian sweet rolls (or slider buns)

2 cups cooked shredded chicken

6 slices cooked bacon, chopped

1 cup shredded cheddar cheese

$\frac{1}{2}$ cup ranch dressing

2 tbsp butter, melted

1 tsp garlic powder

1 tbsp chopped parsley (optional for garnish)

Optional Swaps & Add-Ins:

Use pepper jack or mozzarella for a different cheese flavor

Add sliced jalapeños or hot sauce for a spicy twist

Use BBQ sauce instead of ranch for a smoky variation

Stir in some caramelized onions or spinach for added flair

Directions:

Preheat OvenSet oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.

Prep the RollsSlice the Hawaiian rolls in half horizontally, keeping the top and bottom halves connected. Place the bottom half in the baking dish.

Make the FillingIn a bowl, mix shredded chicken, chopped bacon, cheddar cheese, and ranch dressing until well combined.

Assemble the Sliders Spread the chicken mixture evenly over the bottom buns. Add the top buns.

Butter the Tops Stir garlic powder into melted butter and brush over the tops of the rolls.

Bake to Perfection Cover the dish with foil and bake for 15 minutes. Uncover and bake for another 5 minutes, until the tops are golden brown and crispy.

Finish & Serve Sprinkle with chopped parsley if desired. Slice and serve warm!

Tips for Success:

Use rotisserie chicken to save time

Cook bacon until crispy for best texture in every bite

Let them cool slightly before slicing for neater servings

Double the batch-they'll go faster than you think!

Serving Suggestions & Pairings:

Pair with These Sheet Pan Quesadillas for a slider-and-wrap combo

Add This Dorito Casserole for bold, cheesy backup

Wash it down with This Blueberry Lemonade

Add another sandwich option with Easy Cheesy Chicken Sliders

Finish sweet with These Chocolate Chip Cookie Bites

Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days

Reheat: Wrap in foil and bake at 350°F for 10 minutes or until heated through

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16. Add another sandwich option with : Easy Cheesy Chicken Sliders
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20. Freezer: Assemble ahead (uncooked), wrap tightly, and freeze. Bake from frozen, adding 5-10 minutes to cook time
21. More Recipes You'll Love: Easy Cheesy Chicken Sliders with Marinara Garlic Butter
22. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
23. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
24. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
25. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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