

## These Nashville Chicken Sliders with Hot Honey and Tots Are My New Favorite Game Day Snack

Hot Honey Nashville Chicken Tater Tot Sliders



**OVEN**  
**350°F**

**TIME**  
**5 mins**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1 tsp salt
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp cayenne pepper
- Vegetable oil for frying
- 1/4 cup hot honey (store-bought or homemade)
- 1 cup tater tots, cooked to crispy perfection

Slider buns

Pickle slices

? Ingredient Swaps & Notes:

Chicken: You can use chicken thighs for a juicier result. Just adjust cook time slightly.

Buttermilk: No buttermilk? Add 1 tbsp vinegar or lemon juice to regular milk and let it sit 5 mins.

Hot Honey: Make your own with honey + red pepper flakes + a dash of vinegar for a tangy kick.

Spice Level: Want it milder? Halve the cayenne. Want it hotter? Add crushed red pepper to the flour mix.

? Instructions:

Prep the Chicken: Slice chicken breasts into slider-size portions (about 2-inch pieces).

**Marinate:** In a bowl, combine buttermilk, salt, paprika, garlic powder, onion powder, and cayenne. Add chicken and marinate for at least 30 minutes (up to 4 hours for deeper flavor).

**Dredge:** Mix the flour with the same seasonings in a shallow bowl. Remove chicken from marinade and coat in flour, pressing gently to adhere.

**Fry:** Heat oil to 350°F. Fry chicken pieces in batches for 5-6 minutes per side, until deep golden brown and cooked through. Drain on paper towels.

**Cook Tater Tots:** While chicken rests, bake tater tots according to package instructions until crisp.

**Assemble Sliders:** Bottom bun

Fried chicken

Drizzle with hot honey

Add a few tater tots

Top with pickles

Crown with top bun

**Serve:** Best served hot, with extra napkins!

? **Tips for Success:**

Double Dredge for extra crunch-dip chicken back in buttermilk and then into flour again.

Use a thermometer to ensure oil stays around 350°F for even, golden frying.

Serve immediately after assembling to keep the buns from getting soggy.

## DIRECTIONS

1. **Prep the :** Chicken: Slice chicken breasts into slider-size portions (about 2-inch pieces).
2. **Marinate:** In a bowl, combine buttermilk, salt, paprika, garlic powder, onion powder, and cayenne. Add chicken and marinate for at least 30 minutes (up to 4 hours for deeper flavor).
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5. **Cook :** Tater Tots: While chicken rests, bake tater tots according to package instructions until crisp.
6. **Assemble :** Sliders: Bottom bun
7. Fried chicken
8. Drizzle with hot honey
9. Add a few tater tots
10. Top with pickles
11. Crown with top bun
12. **Serve:** Best served hot, with extra napkins!
13. ? **Tips for Success:** Double Dredge for extra crunch-dip chicken back in buttermilk and then into flour again.
14. Use a thermometer to ensure oil stays around 350°F for even, golden frying.
15. Serve immediately after assembling to keep the buns from getting soggy.
16. ? **Serving Suggestions & Pairings:** These sliders are rich and bold-so pair them with light, tangy or

cheesy sides like:

17. This : Crockpot Nacho Dip - a creamy dip that balances the heat.
18. Sheet : Pan Quesadillas - great for feeding a crowd.
19. Beer : Cheese Dip - pairs perfectly with the crunchy chicken and tots.
20. Totchos - serve these as a side or appetizer for a full-on tater tot feast.
21. Wash it all down with an ice-cold : Classic Margarita or a sweet Strawberry Mojito to cool the heat.
22. ? Storage & Leftovers: Fried chicken can be stored in the fridge for up to 3 days. Reheat in the oven or air fryer for max crisp.
23. Tater tots are best made fresh, but can also be reheated in the oven.
24. Fully assembled sliders will get soggy-store components separately.
25. ? More Recipes You'll Love: If these sliders hit the spot, try some of our other party-perfect bites:

## SWAPS & NOTES

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Hot Honey: Make your own with honey + red pepper flakes + a dash of vinegar for a tangy kick.

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

Original recipe: <https://chefmaniac.com/these-nashville-chicken-sliders-with-hot-honey-and-tots-are-my-new-favorite-game-day-snack/>