

Buttery Garlic Chicken Alfredo Sliders - Creamy, Cheesy & Irresistible

Take the rich, creamy comfort of Chicken Alfredo and turn it into the ultimate party slider-



OVEN
375°F

TIME
8 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb boneless, skinless chicken breasts
... cup butter
3 cloves garlic, minced
1 cup heavy cream
1 cup grated Parmesan cheese
Salt and pepper, to taste
12 slider buns
Fresh parsley, chopped (for garnish)
Optional Add-Ins & Swaps:
Add shredded mozzarella for an extra cheesy pull
Mix in spinach or chopped sun-dried tomatoes to the sauce
Use rotisserie chicken for a shortcut
Swap Parmesan for Asiago or Pecorino for bolder flavor
Instructions:
Preheat the ovenSet to 375°F (190°C).
Cook the chickenSeason chicken breasts with salt and pepper. In a large skillet, melt butter over medium-high heat. Cook chicken 6-8 minutes per side, until golden and cooked through. Remove and shred.
Make the Alfredo sauceIn the same skillet, add minced garlic and sautØ until fragrant (1-2 minutes). Pour in heavy cream and bring to a simmer.
Add the cheeseStir in Parmesan cheese until melted

and smooth. Taste and adjust seasoning with salt and pepper.

Combine chicken and sauce Return the shredded chicken to the pan and stir to coat in the Alfredo sauce.

Assemble the sliders Slice slider buns in half horizontally. Place the bottom halves on a baking sheet. Spoon chicken Alfredo mixture onto each bun, then top with the top halves.

Bake Bake sliders uncovered for 10-12 minutes, until the buns are lightly crispy and warmed through.

Garnish and serve Sprinkle with chopped fresh parsley and serve hot.

Tips for Success:

Use freshly grated Parmesan for the smoothest sauce

Toast buns with a little garlic butter for extra flavor

If sauce thickens too much, stir in a splash of milk or cream before assembling

To make ahead, prepare chicken mixture up to 2 days in advance and refrigerate

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a snackable party table

Sheet Pan Quesadillas for a cheesy meal pairing

Blueberry Lemonade for a bright, refreshing contrast

Cheesy Hot Dip Inspired by a Classic Sandwich to complete your party spread

Chocolate Chip Cookie Bites to end with something sweet

Storage & Leftovers:

Fridge: Store leftover sliders in foil or a container for up to 3 days

DIRECTIONS

1. Preheat the oven: Set to 375°F (190°C).
2. Cook the chicken: Season chicken breasts with salt and pepper. In a large skillet, melt butter over medium-high heat. Cook chicken 6-8 minutes per side, until golden and cooked through. Remove and shred.
3. Make the : Alfredo sauce In the same skillet, add minced garlic and sauté until fragrant (1-2 minutes). Pour in heavy cream and bring to a simmer.
4. Add the cheese: Stir in Parmesan cheese until melted and smooth. Taste and adjust seasoning with salt and pepper.
5. Combine chicken and sauce: Return the shredded chicken to the pan and stir to coat in the Alfredo sauce.
6. Assemble the sliders: Slice slider buns in half horizontally. Place the bottom halves on a baking sheet. Spoon chicken Alfredo mixture onto each bun, then top with the top halves.
7. Bake: Bake sliders uncovered for 10-12 minutes, until the buns are lightly crispy and warmed through.
8. Garnish and serve: Sprinkle with chopped fresh parsley and serve hot.
9. Tips for Success: Use freshly grated Parmesan for the smoothest sauce
10. Toast buns with a little garlic butter for extra flavor
11. If sauce thickens too much, stir in a splash of milk or cream before assembling
12. To make ahead, prepare chicken mixture up to 2 days in advance and refrigerate
13. Serving Suggestions & Pairings: Serve these sliders with:

14. Crockpot : Nacho Dip for a snackable party table
15. Sheet : Pan Quesadillas for a cheesy meal pairing
16. Blueberry : Lemonade for a bright, refreshing contrast
17. Cheesy : Hot Dip Inspired by a Classic Sandwich to complete your party spread
18. Chocolate : Chip Cookie Bites to end with something sweet
19. Storage & Leftovers: Fridge: Store leftover sliders in foil or a container for up to 3 days
20. Reheat: Bake at 350°F for 8-10 minutes, or warm in the air fryer for crispiness
21. Freeze: Freeze the Alfredo chicken mixture separately and assemble sliders fresh when ready to bake
22. More Recipes You'll Love: Love handheld, cheesy comfort foods? Don't miss:
23. Cheesy : Hot Dip Inspired by a Classic Sandwich
24. Sheet : Pan Quesadillas
25. Crockpot : Nacho Dip

SWAPS & NOTES

Cook the chicken Season chicken breasts with salt and pepper.
In a large skillet, melt butter over medium-high heat.

Cook chicken 6-8 minutes per side , until golden and cooked through.

Make the Alfredo sauce In the same skillet, add minced garlic and sauté until fragrant (1-2 minutes).

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

Original recipe: <https://chefmaniac.com/buttery-garlic-chicken-alfredo-sliders-creamy-cheesy-irresistible/>