

Hot Honey Chicken Sliders with Crispy Bacon: Sweet, Spicy & Irresistible

Get ready for a flavor explosion in miniature form! Today, we're unleashing the



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INGREDIENTS

6 strips bacon, cooked and crumbled
2 chicken breasts, fried and sliced (or cooked and sliced as desired)
... cup hot honey (store-bought or homemade!)
6 slider buns
1 cup shredded cheddar cheese
Lettuce for garnish (optional, but recommended for freshness)

DIRECTIONS

1. Let's get these irresistible sliders assembled and ready to devour!
2. Prepare the : Chicken: If using raw chicken breasts, fry them until golden brown and cooked through. Once cooked, slice them into smaller, slider-friendly pieces. If you're using pre-cooked chicken (like rotisserie or leftover), simply shred or slice it to your desired size.
3. Drizzle with : Hot Honey: In a bowl, or directly on the chicken pieces, drizzle the hot honey evenly over the sliced chicken. Toss gently to ensure all pieces are coated in that sweet and spicy goodness.
4. Assemble the : Sliders: Open your slider buns. On the bottom half of each bun, place a generous portion of the hot honey chicken. Top the chicken with some of the crispy crumbled bacon and a sprinkle of shredded cheddar cheese.
5. Finish and : Serve: Place the top half of the slider bun on each, and if desired, add a small piece of fresh lettuce for a crisp crunch and vibrant color. Serve immediately and watch them disappear!

SWAPS & NOTES

You get the fantastic crunch of perfectly fried chicken , followed by the sticky, sweet heat of hot honey .

Then, the crispy bacon adds a salty, smoky depth that's just out of this world, all brought together by gooey cheese and a soft bun.

They're incredibly satisfying and offer a gourmet twist on a classic.

Plus, they're so easy to assemble, making them ideal for quick weeknight dinners or impressing guests at your next gathering.

TIPS FOR SUCCESS

Crispy Chicken is Key: If you're frying your chicken from scratch, ensure it's golden brown and crispy for the best texture contrast with the soft bun and creamy cheese.

Warm the Buns (Optional): Lightly toasting or warming the slider buns before assembling can add an extra layer of deliciousness and prevent them from getting soggy.

Don't Overdo the Hot Honey: Start with the suggested amount and add more to taste.

Hot honey can be potent, so it's easier to add more than to take away!

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

Original recipe: <https://chefmaniac.com/hot-honey-chicken-sliders-with-crispy-bacon-sweet-spicy-irresistible/>