

## The Ultimate Bang Bang Chicken Sliders (Crispy, Saucy & Irresistible)

This recipe has earned a permanent spot in my rotation for a few key reasons:



**OVEN**  
**350°F**

**TIME**  
**5-10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Chicken: 1.5 lbs boneless, skinless chicken breasts, cut into 1-inch chunks.

Marinade: 1 cup buttermilk. This is non-negotiable for tender, juicy chicken!

Breading: 1.5 cups all-purpose flour  
1/2 cup cornstarch (the secret to extra crispiness!)

1 tsp smoked paprika

1 tsp garlic powder

1 tsp salt

1/2 tsp black pepper

For Frying: About 3-4 cups of a neutral oil like canola, vegetable, or peanut oil.

Buns: 12-pack of soft slider buns, like Hawaiian rolls or brioche.

Mayonnaise: 1 cup of good quality, full-fat mayonnaise. This is the creamy base.

Sweet Chili Sauce: 1/2 cup of Thai sweet chili sauce. This provides the signature sweet and slightly spicy flavor.

Sriracha: 1-3 tablespoons, depending on your desired heat level.

Lime Juice: 1 tablespoon of fresh lime juice, or rice vinegar, to cut through the richness.

Swaps and Notes:

Chicken: You can easily substitute boneless, skinless chicken thighs if you prefer darker meat. For a shortcut, you could even use frozen popcorn

chicken cooked according to package directions, though the homemade version is worth the effort.

**Buttermilk:** No buttermilk? No problem. Make your own by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of regular milk. Let it sit for 5-10 minutes until it curdles slightly.

**Make it Gluten-Free:** Swap the all-purpose flour for a cup-for-cup gluten-free flour blend.

**Sauce:** For a lighter sauce, you can experiment with using Greek yogurt for half of the mayonnaise, but it will alter the classic taste and texture. Adjust the sriracha to your family's spice tolerance-start with one tablespoon and add more as needed.

**How to Make Bang Bang Chicken Sliders:**

**Step-by-Step:**

**Marinate the Chicken:** Place the chicken chunks in a bowl and pour the buttermilk over them. Ensure all pieces are submerged. Cover and refrigerate for at least 30 minutes, or up to 4 hours. This tenderizes the chicken beautifully.

**Make the Bang Bang Sauce:** While the chicken marinates, whisk together the mayonnaise, sweet chili sauce, sriracha, and lime juice in a medium bowl until smooth. Cover and refrigerate until you're ready to use it. This allows the flavors to meld.

**Set Up Your Breading Station:** In a shallow dish or a large zip-top bag, combine the flour, cornstarch, smoked paprika, garlic powder, salt, and pepper. Mix until well combined.

**Heat the Oil:** In a large, heavy-bottomed pot or Dutch oven, pour in the oil until it's about 2 inches deep. Heat over medium-high heat until it reaches 350°F (175°C). A thermometer is highly recommended here for perfect results.

**Bread the Chicken:** Working in batches, remove a few pieces of chicken from the buttermilk, letting the excess drip off. Transfer them directly into the flour mixture and toss to coat completely. Press the flour onto the chicken to ensure a thick coating.

**Fry to Golden Perfection:** Carefully place the breaded chicken pieces into the hot oil, being sure not to overcrowd the pan. Fry for 4-6 minutes, flipping occasionally, until they are deep golden brown and cooked through.

**Drain:** Use a spider strainer or slotted spoon to remove the chicken from the oil and place it on a wire rack to drain. This keeps the bottoms from getting soggy. Repeat with the remaining chicken.

**Sauce and Assemble:** In a large bowl, add the crispy chicken. Pour about two-thirds of the Bang Bang sauce over the chicken and toss gently to coat every piece. Place a few pieces of the saucy chicken onto each slider bun. Serve immediately with extra sauce on the side for dipping.

#### Tips for Success:

**Don't Skip the Marinade:** The buttermilk is crucial for tender chicken. Don't skip this step!

**Oil Temperature is Key:** If the oil is too cool, the chicken will be greasy. If it's too hot, the breading will burn before the chicken is cooked. Use a thermometer for foolproof frying.

**Work in Batches:** Overcrowding the pan will lower the oil temperature and lead to soggy, greasy chicken. Fry in 2-3 batches for the best results.

**Sauce Just Before Serving:** To maintain maximum crunch, toss the chicken in the sauce right before you plan to assemble and serve the sliders.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

## DIRECTIONS

- 1. Marinate the : Chicken:** Place the chicken chunks in a bowl and pour the buttermilk over them. Ensure all pieces are submerged. Cover and refrigerate for at least 30 minutes, or up to 4 hours. This tenderizes the chicken beautifully.
- 2. Make the : Bang Bang Sauce:** While the chicken marinates, whisk together the mayonnaise, sweet chili sauce, sriracha, and lime juice in a medium bowl until smooth. Cover and refrigerate until you're ready to use it. This allows the flavors to meld.
- 3. Set : Up Your Breading Station:** In a shallow dish or a large zip-top bag, combine the flour, cornstarch, smoked paprika, garlic powder, salt, and pepper. Mix until well combined.
- 4. Heat the : Oil:** In a large, heavy-bottomed pot or Dutch oven, pour in the oil until it's about 2 inches deep. Heat over medium-high heat until it reaches 350°F (175°C). A thermometer is highly recommended here for perfect results.
- 5. Bread the : Chicken:** Working in batches, remove a few pieces of chicken from the buttermilk, letting the excess drip off. Transfer them directly into the flour mixture and toss to coat completely. Press the flour onto the chicken to ensure a thick coating.
- 6. Fry to : Golden Perfection:** Carefully place the breaded chicken pieces into the hot oil, being sure not to overcrowd the pan. Fry for 4-6 minutes, flipping occasionally, until they are deep golden brown and cooked through.
- 7. Drain:** Use a spider strainer or slotted spoon to remove the chicken from the oil and place it on a wire rack to drain. This keeps the bottoms from getting

soggy. Repeat with the remaining chicken.

8. **Sauce and : Assemble:** In a large bowl, add the crispy chicken. Pour about two-thirds of the Bang Bang sauce over the chicken and toss gently to coat every piece. Place a few pieces of the saucy chicken onto each slider bun. Serve immediately with extra sauce on the side for dipping.
9. **Tips for Success: Don't Skip the Marinade:** The buttermilk is crucial for tender chicken. Don't skip this step!
10. **Oil : Temperature is Key:** If the oil is too cool, the chicken will be greasy. If it's too hot, the breading will burn before the chicken is cooked. Use a thermometer for foolproof frying.
11. **Work in : Batches:** Overcrowding the pan will lower the oil temperature and lead to soggy, greasy chicken. Fry in 2-3 batches for the best results.
12. **Sauce : Just Before Serving:** To maintain maximum crunch, toss the chicken in the sauce right before you plan to assemble and serve the sliders.
13. **Serving Suggestions and Pairings:** These sliders are a meal in themselves, but they play well with others. Serve them with a side of creamy coleslaw, crispy french fries, or a simple cucumber salad to provide a cool, refreshing contrast to the spicy sauce.
14. **Storage and Leftover Tips:** It's unlikely you'll have leftovers, but if you do, it's best to store the components separately. Keep leftover chicken in an airtight container in the fridge for up to 3 days and the sauce in a separate container.
15. **To reheat, use an air fryer or an oven set to 375°F (190°C)** to crisp the chicken back up. Avoid the microwave at all costs! Once hot and crispy, toss it with the sauce and serve.
16. **More Recipes You'll Love:** If you're a fan of fun, crowd-pleasing recipes like this one, you need to check these out:
17. **Hot : Chocolate Cookie Cups:** The perfect sweet treat to follow up a spicy meal.
18. **Rainbow : Sprinkle Cookies:** Bake up a batch of pure joy with these colorful cookies.
19. **Dorito : Casserole:** Another fun, family-friendly meal that's packed with flavor.
20. **Classic : Margarita Recipe:** The perfect cocktail to wash down these spicy sliders.
21. **No-Bake : Monster Cookie Energy Balls:** A great make-ahead snack for any occasion.
22. **Final Thoughts:** These Bang Bang Chicken Sliders are pure joy on a bun. They're a little bit of effort, but the payoff is a restaurant-quality dish that will wow your friends and family. The combination of that crunchy coating and the iconic creamy, spicy sauce is something you'll crave again and again.
23. **Give this recipe a try for your next party or family dinner!** If you do, please drop a comment below and let me know how they turned out. I love hearing from you! And be sure to follow along on social media for more of my favorite addictive recipes.

## SWAPS & NOTES

Chicken: You can easily substitute boneless, skinless chicken thighs if you prefer darker meat.

For a shortcut, you could even use frozen popcorn chicken cooked according to package directions, though the homemade version is worth the effort.

Make your own by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of regular milk.

Let it sit for 5-10 minutes until it curdles slightly.

## TIPS FOR SUCCESS

Don't Skip the Marinade: The buttermilk is crucial for tender chicken.

Oil Temperature is Key: If the oil is too cool, the chicken will be greasy.

If it's too hot, the breading will burn before the chicken is cooked.

Use a thermometer for foolproof frying.

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

Original recipe: <https://chefmaniac.com/the-ultimate-bang-bang-chicken-sliders-crispy-saucy-irresistible/>