

## Easy Buffalo Chicken Sliders: The Crowd-Pleasing Appetizer You Need

Ingredients for Buffalo Chicken Sliders



**OVEN**  
**350°F**

**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Sliders: 1 (12-count) package Hawaiian sweet rolls or other soft slider buns  
2 cups cooked, shredded chicken (about 1 lb boneless, skinless chicken breasts)  
2/3 cup Buffalo wing sauce (like Frank's RedHot)  
1/2 cup Ranch or Blue Cheese dressing  
1/4 cup crumbled Blue Cheese (optional, for extra flavor)  
6 slices Provolone or Monterey Jack cheese  
For the Garlic Butter Topping: 1/2 cup (1 stick) unsalted butter, melted  
1 tbsp dried Parsley flakes  
1 tsp Garlic Powder  
1/2 tsp Onion Powder  
A pinch of salt

**The Chicken:** The easiest shortcut is to use a store-bought rotisserie chicken. Simply shred the meat and you're ready to go. You can also cook chicken breasts in a slow cooker with the buffalo sauce for a few hours until tender enough to shred.

**The Buns:** Hawaiian rolls are the classic choice for their sweetness, which balances the spicy sauce beautifully. Any soft dinner roll or slider bun will work.

**The Cheese:** Provolone is my go-to because it melts so well without being overly greasy. Monterey Jack, Colby, or even a spicy pepper jack would also be fantastic.

**The Sauce:** Use your favorite brand of buffalo wing sauce. The heat level can vary, so adjust the amount based on your preference. You can always add more hot sauce if you like things extra spicy.

**Step-by-Step Instructions:**

**Preheat and Prepare:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking dish.

**Prepare the Buns:** Without separating the individual rolls, use a large serrated knife to slice the entire slab of buns in half horizontally. Place the bottom half of the buns into your prepared baking dish.

**Make the Buffalo Chicken Filling:** In a medium bowl, combine the shredded chicken, buffalo sauce, and ranch or blue cheese dressing. If you're using blue cheese crumbles, gently fold them in. Mix until the chicken is evenly coated.

**Assemble the Sliders:** Spread the buffalo chicken mixture evenly over the bottom half of the buns in the baking dish. Lay the slices of cheese over the chicken, overlapping them slightly to ensure full coverage. Place the top half of the buns over the cheese.

**Make the Garlic Butter Topping:** In a small bowl, whisk together the melted butter, parsley flakes, garlic powder, onion powder, and pinch of salt.

**Top and Bake:** Pour the garlic butter mixture evenly over the top of the sliders. Use a pastry brush to make sure the entire surface is coated.

**Bake to Perfection:** Cover the dish loosely with aluminum foil and bake for 15 minutes. Then, remove the foil and bake for another 5-10 minutes, or until the cheese is fully melted and the tops are golden brown and slightly crispy.

**Rest and Serve:** Let the sliders rest for a few minutes before using a knife to cut them apart along the lines of the rolls. Serve immediately.

**Tips for Success:**

**Don't Separate the Buns:** Keeping the buns connected while you assemble and bake is the key to this easy "pull-apart" recipe. It makes assembly neater and faster.

**Use Foil:** Covering the sliders with foil for the first part of baking prevents the tops from burning before the filling is hot and the cheese is melted.

**Let Them Rest:** Giving the sliders 3-5 minutes to cool and set after coming out of the oven helps them hold together when you cut and serve them.

**Serve Warm:** These are at their absolute best when served warm, with the cheese still gooey and melted.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**Storage:** If you have any leftovers (which is rare!), you can store them in an airtight container

in the refrigerator for up to 3 days.

**Reheating:** The best way to reheat sliders is in the oven or a toaster oven. Place them on a baking sheet and warm at 350°F (175°C) for about 10 minutes, or until heated through. This helps re-crisp the buns. Microwaving will work in a pinch but can make the buns soggy.

**More Recipes You Will Love:**

For another fantastic party food hack, these Totchos (Tater Tot Nachos) are always a huge hit.

## DIRECTIONS

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13. **Serving Suggestions and Pairings:** These sliders are a meal in themselves, but they are traditionally served with crunchy, cooling sides. Offer a platter with celery sticks, carrot sticks, and extra ranch or blue cheese dressing for dipping.
14. **For a full party spread, pair them with other ultimate game day foods.** They go perfectly with a cheesy dip. I highly recommend serving them alongside this Beer Cheese Dip or this can't-miss Crockpot Nacho Dip.
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17. **More Recipes You Will Love:** If you're a fan of easy, crowd-pleasing recipes like this, you'll want to check out these other favorites:
18. **For another fantastic party food hack, these : Totchos (Tater Tot Nachos) are always a huge hit.**
19. **If you love cheesy dips, you have to see : How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.**
20. **For a quick dinner packed with : Southern flavor, this Tomato Skillet with Okra and Sausage is a weeknight wonder.**
21. **Final Thoughts:** These Baked Buffalo Chicken Sliders are the definition of a winning recipe. They're simple to prepare, bursting with the flavors everyone loves, and guaranteed to be the star of your next party. Make a batch, watch them fly off the plate, and get ready to hand out the recipe.
22. **Have you tried making these sliders? Let me know your favorite combinations in the comments below, and don't forget to follow us on social media for more can't-miss recipes!**

## SWAPS & NOTES

**: The Chicken:** The easiest shortcut is to use a store-bought rotisserie chicken.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-buffalo-chicken-sliders-the-crowd-pleasing-appetizer-you-need/>