

Buffalo Chicken Sliders: Easy, Cheesy & Spicy Game Day Bites!

Get ready for a party in every bite with these irresistible



OVEN
375°F

TIME
15-20 min

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INGREDIENTS

1.5 - 2 lbs cooked chicken, shredded (rotisserie chicken or leftover cooked chicken works great)
¾ cup buffalo sauce (your favorite brand)
2 tbsp unsalted butter, melted
1 (12-count) package Hawaiian sweet rolls or other soft slider buns
1 ½ cups shredded Monterey Jack or provolone cheese
Optional: ½ cup crumbled blue cheese or extra shredded cheddar
Optional: 1 tbsp dried ranch seasoning (for a ranch butter topping)
For serving: blue cheese dressing, ranch dressing, celery sticks, carrot sticks

DIRECTIONS

1. Prepare Buffalo Chicken Mixture: In a large bowl, combine the 1.5 - 2 lbs shredded cooked chicken with ¾ cup buffalo sauce and 2 tablespoons melted unsalted butter. Toss everything together until the chicken is evenly coated and saucy.
2. Assemble Sliders: Preheat your oven to 375°F (190°C). Carefully slice the entire package of Hawaiian sweet rolls (or slider buns) horizontally through the middle, keeping the top and bottom halves intact. Place the bottom half of the buns in a 9x13-inch baking dish. Evenly spread the buffalo chicken mixture over the bottom half of the rolls. Sprinkle 1 ½ cups shredded Monterey Jack or provolone cheese over the chicken. If using, also sprinkle ½ cup crumbled blue cheese. Place the top half of the rolls over the cheese.
3. Prepare Optional Topping & Bake: (Optional: For a ranch butter topping, melt 2 tablespoons butter with 1 tablespoon dried ranch seasoning and brush over the tops of the buns.) Cover the baking dish loosely with aluminum foil. Bake for 15-20 minutes, or until the cheese is melted and bubbly and the sliders are heated through. Remove the foil for the last 5-7 minutes of baking, or until the tops of the buns are lightly golden brown and the cheese is extra gooey.
4. Serve: Remove the sliders from the oven. Let them cool slightly for 5 minutes. Slice along the pre-cut lines (or create your own). Serve warm with blue cheese dressing, ranch dressing, and crisp celery and carrot sticks on the side. Enjoy your spicy, cheesy Buffalo Chicken Sliders!

SWAPS & NOTES

Cooked Chicken: Shredded rotisserie chicken is the ultimate shortcut for this recipe.

You can also boil or bake chicken breasts/thighs and shred them.

Buffalo Sauce: Use your favorite brand of buffalo sauce .

Adjust the amount to your preferred spice level.

TIPS FOR SUCCESS

Shred Chicken Well: Shredding chicken into fine strands helps it absorb the buffalo sauce thoroughly.

Don't Over-Sauce: Use just enough buffalo sauce to coat the chicken without making it overly wet, which could lead to soggy buns.

Sweet Rolls Complement Spice: The sweetness of Hawaiian rolls offers a nice balance to the heat of the buffalo sauce.

Melted Butter on Buns (Optional): Brushing melted butter on the tops of the buns helps them brown and crisp up.

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

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