

Crispy Bacon BBQ Chicken Sliders: Your New Go-To Party Food

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OVEN
400°F

TIME
5-6 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup BBQ sauce (your favorite brand)
- 8 slices of bacon
- 8 slider buns (like Hawaiian rolls or brioche slider buns)
- 1 cup shredded cheddar cheese
- Salt and pepper to taste
- Olive oil

DIRECTIONS

- Prep the : Oven & Chicken:** Preheat your oven to 400°F (200°C). Season the chicken breasts generously with salt and pepper.
- Cook the : Chicken:** Heat a drizzle of olive oil in a large skillet over medium-high heat. Add the seasoned chicken breasts and cook for about 5-6 minutes per side, or until they are fully cooked through and no longer pink. Remove the chicken from the skillet and set aside to cool slightly. Once cool enough to handle, use two forks to shred the chicken into bite-sized pieces.
- Cook the : Bacon:** In the same skillet (no need to clean it!), cook the bacon slices over medium heat until they are wonderfully crispy. Remove the bacon from the skillet, place it on a paper towel-lined plate to drain excess grease, then once cool, crumble it into small pieces.
- Sauce the : Chicken:** In a small saucepan, gently warm your favorite BBQ sauce over low heat. Add the shredded chicken to the warm BBQ sauce and mix well until all the chicken is evenly coated.
- Assemble the : Sliders:** Arrange the bottom halves of your slider buns on a baking sheet. Evenly divide the BBQ chicken mixture among the bottom buns. Sprinkle the crumbled bacon over the chicken, followed by a generous layer of shredded cheddar cheese.
- Bake to : Perfection:** Place the top halves of the slider buns on top of the filling. Bake the sliders in the preheated oven for about 5-7 minutes, or until the cheese is melted and bubbly, and the buns are lightly toasted and crispy.

7. **Serve and Enjoy:** Carefully remove the sliders from the oven. Serve them hot and prepare for them to disappear fast!

SWAPS & NOTES

Chicken: Rotisserie chicken is a fantastic shortcut here! Just shred it and mix with the BBQ sauce.

You could also use chicken thighs for a richer flavor.

BBQ Sauce: Feel free to use your preferred BBQ sauce - smoky, sweet, spicy, or tangy.

TIPS FOR SUCCESS

Don't Overcook Chicken: Cook the chicken just until done to keep it tender and juicy for shredding.

Crispy Bacon is Key: The texture of the crispy bacon is crucial for these sliders, so ensure it's cooked to perfection.

Warm BBQ Sauce: Warming the BBQ sauce slightly helps it coat the chicken more evenly and absorb better.

Butter the Buns (Optional): For extra flavor and crispiness, you can brush the inside of the slider buns with melted butter before assembling.

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

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