

## Buffalo Chicken Sliders: A Spicy and Cheesy Game Day Appetizer

What I love most about these



**OVEN**  
**375°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb cooked chicken, shredded
- 1/2 cup buffalo sauce
- 1/4 cup ranch dressing
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1 (12-pack) Hawaiian rolls
- 2 tbsp melted butter
- 1/2 tsp garlic powder
- 1 tbsp chopped fresh parsley (optional)

#### Swaps and Notes:

**Chicken:** You can use leftover roasted chicken, rotisserie chicken, or simply boil and shred a couple of chicken breasts.

**Buffalo Sauce:** Use your favorite brand of buffalo sauce. You can also adjust the spice level by using a mild or a hot version.

**Ranch Dressing:** Ranch dressing adds a creamy, cool flavor that is a perfect complement to the spicy buffalo sauce. You can also use blue cheese dressing if you prefer.

**Cheese:** The combination of cheddar and mozzarella cheese gives you the perfect melt and a great flavor. You can also use other cheeses like provolone or Monterey Jack.

**Hawaiian Rolls:** The soft, slightly sweet flavor of Hawaiian rolls is a key part of this recipe. Don't substitute them with regular slider buns.

#### Directions:

**Prep the Oven and Rolls:** Preheat your oven to 375°F (190°C). Slice the entire pack of Hawaiian rolls in half horizontally, keeping them all connected. Place the bottom half of the rolls in a 9x13-inch baking dish.

**Make the Filling:** In a medium bowl, combine the shredded chicken, buffalo sauce, ranch dressing, shredded cheddar cheese, and shredded mozzarella cheese. Stir everything together until it is well combined.

**Assemble the Sliders:** Spread the chicken mixture evenly over the bottom half of the Hawaiian rolls. Place the top half of the rolls on top of the chicken mixture.

**Make the Butter Topping:** In a small bowl, whisk together the melted butter and garlic powder. Brush the garlic butter mixture generously over the tops of the rolls. Sprinkle with fresh chopped parsley if using.

**Bake:** Cover the baking dish with foil and bake for 15 minutes, or until the cheese is melted and the sliders are warmed through. Remove the foil and bake for another 5 minutes, or until the tops are a light golden brown.

**Serve:** Let the sliders cool for a few minutes before slicing them and serving them warm.

#### Tips for Success:

**Use Cooked Chicken:** Make sure your chicken is already cooked and shredded before you start. This makes the recipe incredibly fast and easy.

**Don't Forget the Butter:** Brushing the tops of the rolls with the garlic butter is a crucial step. It adds a delicious savory flavor and a beautiful golden-brown color.

**Bake with Foil:** Covering the sliders with foil for the first 15 minutes of baking prevents the tops from burning while the cheese melts and the filling warms up.

**Make It Ahead:** You can assemble these sliders up to a day in advance and store them in the fridge. Just add the garlic butter and bake them right before serving.

#### Serving Suggestions and Pairings:

#### Nutritional Information (Per Serving):

**Calories:** Approximately 400 per slider (based on 12 sliders)

**Protein:** 25g

**Fat:** 25g

**Carbohydrates:** 20g

#### Storage and Leftover Tips:

#### More Recipes You Will Love:

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11. **Serving Suggestions and Pairings:** These Buffalo Chicken Sliders are a perfect appetizer on their own, but they also pair wonderfully with a variety of sides and dips. A side of celery sticks and carrots with extra ranch or blue cheese dressing is a classic pairing. For another great easy meal that's perfect for a crowd, my recipe for These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast is a fantastic option.
12. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
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16. **Carbohydrates:** 20g
17. This is a rich and decadent appetizer, so it's best enjoyed as a special treat.
18. **Storage and Leftover Tips:** Leftover sliders can be stored in an airtight container in the refrigerator for up to 2 days. To reheat, you can warm them in the oven or a toaster oven to crisp them up. The microwave will make them soggy, so I don't recommend it.
19. **More Recipes You Will Love:** If you're a fan of simple, delicious chicken recipes, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. For another delicious and simple chicken dish, you can't go wrong with my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight. And for another great chicken slider, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are also a total hit.
20. **Final Thoughts:** These Buffalo Chicken Sliders are a recipe that is sure to become a new favorite in your home. They're simple, flavorful, and incredibly easy to make-a perfect way to get a delicious, spicy, and cheesy appetizer on the table with minimal effort.
21. I'd love to know what your favorite game day food is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

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

Original recipe: <https://chefmaniac.com/buffalo-chicken-sliders-a-spicy-and-cheesy-game-day-appetizer/>