

## Juicy Chicken Patty Melt Sliders with Crispy Bacon & Cheddar

Melty Bacon Chicken Patty Melt Sliders



**TIME**  
**6 min**

**TEMP**  
**165°F**

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### INGREDIENTS

- 1 lb ground chicken
- 1/2 cup breadcrumbs
- 1 egg
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- 6 slices bacon
- 6 slices cheddar cheese
- 12 slider buns
- Butter for grilling

### DIRECTIONS

1. In a mixing bowl, combine ground chicken, breadcrumbs, egg, garlic powder, onion powder, salt, and pepper. Mix until just combined.
2. Form the mixture into small patties sized to fit your slider buns.
3. Cook the bacon in a skillet over medium heat until crispy. Remove and set aside.
4. In the same skillet, cook the chicken patties over medium heat for about 5-6 minutes per side, or until fully cooked through.
5. Place a slice of cheddar cheese on each patty and let it melt.
6. Butter the slider buns and toast them in a separate skillet until golden brown.
7. Assemble the sliders: place a cheesy chicken patty on the bottom bun, top with bacon, then add the top bun.
8. Serve hot and enjoy every melty, savory bite!

### SWAPS & NOTES

-savory, cheesy, and totally satisfying.

Why I Love This Recipe There's something magical about a slider.

They're fun, easy to eat, and perfect for sharing-but these aren't just any sliders.

Swap cheddar with pepper jack or Swiss for a different twist.

### TIPS FOR SUCCESS

Don't overmix the chicken mixture-this keeps the patties tender.

Use a meat thermometer to ensure the chicken reaches 165°F internally.

Toasting the buns is key-it prevents sogginess and adds texture.

Cook bacon first and use the same pan for patties to boost flavor.

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

Original recipe: <https://chefmaniac.com/juicy-chicken-patty-melt-sliders-with-crispy-bacon-cheddar/>