

## Easy Ground Chicken Sliders: A Crispy Patty Melt Twist

Juicy Chicken Patty Melt Sliders with Crispy Bacon & Cheddar



**OVEN**  
**350°F**

**TIME**  
**10 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Ground Chicken: 1 lb  
Garlic Powder: 1 tsp  
Onion Powder: 1 tsp  
Smoked Paprika: 1/2 tsp  
Worcestershire Sauce: 1 tbsp  
Salt & Black Pepper: To taste  
Slider Buns: 12-pack (Brioche or Sweet Hawaiian rolls work best)  
Sharp Cheddar Cheese: 12 slices (or 2 cups shredded)  
Bacon: 6 slices (cooked until crispy and halved)  
Yellow Onion: 1 large (thinly sliced and caramelized)  
Unsalted Butter: 3 tbsp (melted, for brushing)  
Mayonnaise: 1/4 cup  
Dijon Mustard: 1 tbsp  
Honey: 1 tsp

#### Swaps and Notes:

**Caramelized Onions:** To save time, you can sauté the onions over high heat for 10 minutes, but for the true "melt" experience, low and slow for 20 minutes is best.

**Cheese:** While cheddar is classic, Swiss or Provolone are also excellent melters for chicken.

**The Chicken:** If you find ground chicken too lean, look for "Ground Chicken Thighs" or add 1 tbsp of olive oil to the patty mixture to ensure they stay

juicy.

Step-by-Step Instructions:

1. Caramelize the Onions:
2. Prep the Patties:
3. Sear the Chicken:
4. The Slider Assembly:
5. The "Melt" Finish:
6. Slice and Serve:

Tips for Success:

**Don't Overwork the Meat:** When mixing the chicken, handle it gently. Over-mixing can result in a rubbery, tough patty.

**Keep it Juicy:** Chicken cooks fast! Use a meat thermometer to pull them off the heat as soon as they hit 165°F so they don't dry out.

**Buttery Buns:** Don't skip the melted butter brush on top of the buns; it helps give them that golden, diner-style finish.

Serving Suggestions and Pairings:

Nutritional Information (Per 2 Sliders):

Calories: 410 kcal

Total Fat: 22g

Carbohydrates: 26g

Protein: 24g

## DIRECTIONS

1. **Caramelize the Onions:** In a skillet over medium-low heat, melt 1 tbsp of butter and add your sliced onions. Cook, stirring occasionally, until they are soft, brown, and jammy (about 20 minutes). Set aside.
2. **Prep the Patties:** In a large bowl, mix the ground chicken with the garlic powder, onion powder, paprika, Worcestershire sauce, salt, and pepper. Form 12 small, flat patties (they should be slightly larger than the buns as they will shrink during cooking).
3. **Sear the Chicken:** In a large skillet over medium-high heat, cook the chicken patties for 3-4 minutes per side until fully cooked through (165°F). In the last minute of cooking, top each patty with a slice of cheddar to let it begin melting.
4. **The Slider Assembly:** Slice the entire pack of slider buns in half horizontally. Spread a layer of the "Secret Sauce" (mayo, mustard, honey mix) on the bottom half. Place one cheesy chicken patty on each bun, followed by a piece of crispy bacon and a spoonful of caramelized onions.
5. **The "Melt" Finish:** Place the top half of the buns back on. Brush the tops with melted butter. For the best "melt" texture, place the assembled sliders in a 350°F oven for 5-8 minutes. This toasts the buns and ensures the cheese is completely gooey.
6. **Slice and Serve:** Pull the sliders apart and serve them hot!
7. **Tips for Success:** **Don't Overwork the Meat:** When mixing the chicken, handle it gently. Over-mixing can result in a rubbery, tough patty.
8. **Keep it : Juicy:** Chicken cooks fast! Use a meat

thermometer to pull them off the heat as soon as they hit 165°F so they don't dry out.

9. **Buttery :** Buns: Don't skip the melted butter brush on top of the buns; it helps give them that golden, diner-style finish.
10. **Serving Suggestions and Pairings:** These sliders go beautifully with a side of sweet potato fries or a crisp coleslaw. If you're looking for a refreshing drink to balance the savory bacon and cheese, a Strawberry Blossom Soda is a fantastic choice. For a larger crowd, serve these alongside a 15-Minute Margherita Flatbread to offer both chicken and vegetarian options.
11. **Nutritional Information (Per 2 Sliders):** Calories: 410 kcal
12. **Total :** Fat: 22g
13. **Carbohydrates:** 26g
14. **Protein:** 24g
15. **Sugar:** 4g
16. **Storage and Leftover Tips:** These sliders are best eaten fresh, but you can store leftovers in the fridge for up to 2 days. To reheat, wrap them in foil and place in the oven at 350°F for 10 minutes. This prevents the bread from getting hard in the microwave.
17. **More Recipes You Will Love:** Fajita Chicken Casserole - Another high-protein chicken favorite.
18. **Cheddar :** Bay Ground Beef Cobbler - For those nights when you crave beef and biscuits.
19. **Ricotta :** Pistachio Honey Bites - A light, elegant dessert to follow your sliders.
20. **Final Thoughts:** Chicken Patty Melt Sliders are the ultimate crowd-pleaser. They are familiar, cheesy, and packed with flavor, yet they feel a little more modern than a standard burger.
21. **What's your favorite slider topping?** I'm tempted to add a few pickled jalapeños next time for a little kick! Let me know in the comments, and don't forget to follow ChefManiac for more easy, shareable recipes. Happy eating!

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**Caramelize the Onions** In a skillet over medium-low heat, melt 1 tbsp of butter and add your sliced onions.

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