

Chicken Philly Sliders That Are Cheesy, Easy, and Perfect for a Crowd

Here is the ingredient list from the source recipe:



OVEN
375°F

TIME
45 min

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INGREDIENTS

2 tablespoons oil
2 tablespoons butter
2 green peppers, seeded and thinly sliced
1 large onion, thinly sliced
1 chicken bouillon cube, crushed
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce
2 cups rotisserie chicken breast, shredded
Garlic powder
Salt and pepper
Provolone cheese
1 package of 12 Hawaiian rolls
3 tablespoons unsalted butter, melted
1/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder

DIRECTIONS

1. Preheat your oven to 375°F.
2. In a large skillet over medium-low heat, add the oil and butter.
3. Add the sliced peppers, sliced onion, crushed bouillon cube, brown sugar, and Worcestershire sauce.
4. Cook for about 15 minutes, stirring occasionally, until the vegetables are soft and flavorful.
5. In a bowl, season the shredded chicken with garlic powder, salt, and pepper.
6. Add the chicken to the skillet and stir everything together. Cook for about 5 more minutes.
7. Slice the : Hawaiian rolls in half horizontally and place the bottom half in a prepared baking dish.
8. Layer on 6 slices of provolone cheese, then spread the chicken and pepper mixture evenly over the top.
9. Add a second layer of provolone cheese, then place the top buns on.
10. Stir together the melted butter, : Italian seasoning, and garlic powder, then brush that mixture over the tops of the rolls.
11. Bake for about 15 minutes, until the cheese is bubbly and the tops are golden.
12. Slice and serve warm.

SWAPS & NOTES

This recipe is flexible, which is always a plus.

You can swap the provolone for mozzarella, white American, or even pepper jack if you want a little kick.

The source notes that the cheese can be substituted with your favorite variety, so there is room to make it fit your taste.

Red or yellow bell peppers can stand in for green peppers if you

prefer a sweeter flavor.

TIPS FOR SUCCESS

Slice the peppers and onions thinly so they soften evenly and blend into the filling instead of feeling bulky.

The recipe also benefits from not rushing the vegetable step, since that is where a lot of the flavor develops.

Another smart move is to cover the dish loosely with foil if the tops start browning too quickly before the cheese is fully melted.

And if you are making these for a party, assemble them ahead, refrigerate, then bake just before serving for the best texture.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/chicken-philly-sliders-that-are-cheesy-easy-and-perfect-for-a-crowd/>