

Chicken Bacon Ranch Sliders That Always Disappear First

12 slider rolls or Hawaiian rolls



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 12 slider rolls or Hawaiian rolls
- 4 cups cooked chicken, shredded
- 1 cup ranch dressing
- 1/2 cup cooked bacon, crumbled
- 6 to 8 slices cheddar or Colby Jack cheese
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon dried parsley

DIRECTIONS

1. Preheat your oven to 350°F and lightly grease a baking dish.
2. Slice the slider rolls in half horizontally, keeping the tops and bottoms together if possible.
3. Place the bottom half of the rolls in the baking dish.
4. In a bowl, combine the shredded chicken, ranch dressing, and crumbled bacon.
5. Spread the chicken mixture evenly over the bottom rolls.
6. Layer the cheese slices over the chicken mixture.
7. Place the top half of the rolls on top.
8. In a small bowl, stir together the melted butter, garlic powder, parsley, and Parmesan cheese.
9. Brush the butter mixture over the tops of the rolls.
10. Cover loosely with foil and bake for about 15 minutes.
11. Remove the foil and bake another 5 to 10 minutes, until the tops are golden and the cheese is melted.
12. Slice and serve warm.

SWAPS & NOTES

Rotisserie chicken is one of the easiest choices here, but any cooked shredded or chopped chicken works.

This recipe is also flexible with cheese.

Cheddar, Colby Jack, Monterey Jack, or even mozzarella can all work depending on how melty or sharp you want the final flavor.

Hawaiian rolls are especially good for sliders because their slight sweetness balances the savory bacon and ranch filling, but other soft slider buns can be used too.

TIPS FOR SUCCESS

Do not overfill the sliders with too much ranch dressing.

You want the filling creamy, but not so wet that the bottoms become soggy.

Covering the sliders for the first part of baking helps everything heat through and melt evenly, while uncovering them at the end gives you that golden top.

If you want a little more texture, let them bake uncovered for an extra minute or two.

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-sliders-that-always-disappear-first/>