

Chicken Parmesan Sliders: A Bite-Sized Italian-American Fusion

Chicken Parmesan Sliders stand out for several reasons:



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound boneless, skinless chicken breasts
- 1 cup breadcrumbs (preferably Italian seasoned)
- 1 cup marinara sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Salt and pepper to taste
- Slider buns (6-8)
- Fresh basil leaves for garnish (optional)

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your sliders will bake evenly and get that perfect golden-brown crust.
- 2.** Prepare the : Chicken: Slice the chicken breasts into thin cutlets. This helps them cook quickly and evenly. Season with salt, pepper, garlic powder, and Italian seasoning.
- 3.** Bread the : Chicken: Dredge each chicken cutlet in breadcrumbs, pressing gently to ensure they adhere well. This step is crucial for achieving that crispy texture.
- 4.** Cook the : Chicken: In a large skillet over medium heat, add a tablespoon of olive oil. Once hot, add the breaded chicken cutlets and cook for about 3-4 minutes on each side until golden brown and cooked through. Remove from heat.
- 5.** Assemble the : Sliders: On the bottom half of each slider bun, place a piece of chicken, a spoonful of marinara sauce, and a generous sprinkle of mozzarella and Parmesan cheese. Top with the other half of the bun.
- 6.** Bake: Place the assembled sliders on a baking sheet and bake in the preheated oven for about 10-15 minutes, or until the cheese is melted and bubbly.
- 7.** Garnish and : Serve: Remove from the oven, garnish with fresh basil leaves if desired, and serve warm. Enjoy the deliciousness!

TIPS FOR SUCCESS

Make Ahead: You can prepare the chicken and assemble the sliders a few hours in advance.

Just cover them and refrigerate until you're ready to bake.

Spice It Up: For a kick, add some crushed red pepper flakes to the marinara sauce or use spicy breadcrumbs.

Cheese Variations: Experiment with different cheeses like provolone or fontina for a unique flavor twist.

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

Original recipe: <https://chefmaniac.com/chicken-parmesan-sliders-a-bite-sized-italian-american-fusion/>