

Easy Cheesy Chicken Sliders with Marinara & Garlic Butter

If you're on the hunt for the ultimate comfort food slider, look no further. These



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 12 slider buns
- 2 cups shredded cooked chicken
- 1 cup marinara sauce
- 2 cups shredded mozzarella cheese
- 1/2 cup unsalted butter
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. Slice the slider buns horizontally and lay the bottom halves on a baking sheet.
3. In a bowl, mix the shredded chicken with marinara sauce until fully coated.
4. Spread the chicken mixture evenly over the bottom buns.
5. Sprinkle the shredded mozzarella cheese over the chicken layer.
6. Place the top halves of the buns on the sliders.
7. In a small saucepan, melt butter over medium heat.
8. Add minced garlic, parsley, salt, and pepper. Stir well and let it simmer for 1-2 minutes.
9. Brush the garlic butter generously over the tops of the buns.
10. Cover with foil and bake for 10 minutes.
11. Remove foil and bake another 10 minutes, until tops are golden and cheese is melted.
12. Cool slightly before serving - then dig in!

SWAPS & NOTES

& Swaps Chicken: Rotisserie chicken is a great shortcut, but leftover grilled or baked chicken works too.

Marinara: Use your favorite jarred sauce or homemade - the richer, the better!

Mozzarella: Pre-shredded is convenient, but fresh mozzarella slices give an extra gooey melt.

Butter: Salted or unsalted is fine - just adjust added salt accordingly.

TIPS FOR SUCCESS

Use a serrated knife to cut the sliders cleanly without squishing the filling.

Line your baking sheet with parchment paper for easier cleanup.

Brush the garlic butter while it's hot so it soaks in beautifully.

Add red pepper flakes to the butter if you like a spicy kick.

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

Original recipe: <https://chefmaniac.com/easy-cheesy-chicken-sliders-with-marinara-garlic-butter/>