



Shredded Buffalo Chicken Sliders

Ingredients Needed for Buffalo Chicken Sliders

- 1 package Aunt Millie's Unsliced White Dinner Rolls 24 ct.
- 2 large chicken breasts
- 2 cups buffalo hot sauce
- 2 tablespoons dry ranch dressing mix
- 1 cup low-fat mayonnaise
- ¼ cup bleu cheese crumbles

Directions | Yield: 8 servings of Buffalo Chicken Sliders

1. Place chicken breasts in a slow cooker and top with the hot sauce and ranch dressing mix. Stir to combine. Cook on low for 2-3 hours or until chicken is cooked through and shreds easily.
2. Meanwhile, combine the mayonnaise and bleu cheese crumbles.
3. Cut rolls in half. Place the bottom in a deep baking pan large enough to hold 12 sandwiches, about 11" x 14".
4. Meanwhile, combine the mayonnaise and blue cheese crumbles.
5. Spread rolls with some of the bleu cheese mayonnaise. Place some chicken on each bun.
6. Brush with melted butter. Bake at 350°F for an additional 15 minutes to allow the rolls to crisp.
7. Serve and enjoy your Buffalo Chicken Sliders!

