



Chicken Parmesan Sliders

Ingredients Needed for Chicken Parmesan Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 1 pound of frozen chicken tenders, cooked
- ½ cup marinara sauce
- 8 slices of provolone cheese
- 8 ounces fresh mozzarella cheese, sliced
- ¼ cup fresh basil chopped, can substitute for dried basil



For Butter Topping

- ¼ cup unsalted butter, melted
- 1 teaspoon sea salt
- 3 teaspoons minced garlic
- 1 tablespoon fresh parsley, finely chopped, can substitute to dried parsley
- 1 tablespoon grated parmesan cheese

Directions for Chicken Parmesan Sliders

1. Cook Chicken Tenders as it states on the package.
2. Preheat the oven to 350°F .
3. Lightly grease a baking dish. Split your rolls in half, place the bottom half in a prepared baking dish. Carefully set the top half to the side.
4. Top the bottom buns with provolone cheese, cooked chicken tenders, marinara, mozzarella, and basil. Place the top half of the buns on top.
5. In a small bowl, combine melted butter, salt, minced garlic, parsley, and grated parmesan.
6. Brush the top of the rolls with the butter mixture.
7. Cover the dish with foil and bake for 20 minutes or until the cheese is bubbly and the top of the sliders are golden brown
8. Serve and enjoy your Chicken Parmesan Sliders!

