



Chippy Chip Chicken Dill Sliders

Ingredients Needed for Chippy Chip Chicken Dill Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 1 ¼ pounds chicken tenders or skinless breasts cut into strips
- Dill pickle slices
- 1 ¼ cup pickle juice, enough to cover the chicken
- 2 cups crushed Dill Pickle potato chips
- Dill Mayonnaise*
- 1 stick of butter, melted
- 1 teaspoon granulated garlic
- ¼ cup seasoned panko bread crumbs
- 1 teaspoon dried dill
- Cooking spray
- Shredded lettuce
- ½ teaspoon kosher salt and black pepper, to taste



*Dill Mayonnaise

- ½ cup mayonnaise
- ½ tablespoon Dill Pickle juice
- ¼ teaspoon dried dill
- Pinch of garlic powder
- Pinch of coarse ground black pepper

Directions for Chippy Chip Chicken Dill Sliders

1. Place chicken in a shallow bowl and cover with pickle juice (enough to cover completely). Marinate in the refrigerator 4-8 hours. Drain and dry the chicken completely on paper towels.
2. Preheat oven to 425 degrees. Spray a large baking sheet with generously with cooking spray.
3. Combine melted butter, granulated garlic, salt and pepper in a medium bowl. In a shallow bowl, combine the crushed chips, panko and dried dill.

4. Dip chicken in the melted seasoned butter, then into the crushed chip mixture and shake off excess.
5. Place the chicken onto the prepared baking sheet and spray the top generously.
6. Bake in the lower rack of oven until the bottom is golden, 8 to 10 minutes.
7. Turn and bake 6 to 10 minutes, until golden.
8. Spread Dill Mayonnaise on both pieces of roll. Cover bottom bun with shredded lettuce. Layer your Chippy Chip Chicken and dill pickles on top of lettuce. Place top bun on sandwich and enjoy your Chippy Chip Chicken Dill Sliders.

Submitted by Dr. Tailgate

