



Crispy Buffalo Chicken Sliders

Ingredients Needed for Crispy Buffalo Chicken Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 1 lb boneless, skinless chicken thighs
- ½ cup Franks Buffalo Sauce
- 1 ½ cups buttermilk
- 2 large eggs, whisked
- ¼ cup ranch or bleu cheese dressing
- 6 slices Pepper Jack cheese
- 1 cup panko breadcrumbs
- ½ cup all-purpose flour
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper, to taste
- 1 large tomato, thinly sliced
- romaine lettuce



Directions | Yields: 12 Crispy Buffalo Chicken Sliders

1. Preheat your oven or air fryer to 375 degrees.
2. In a medium size bowl, combine flour and spices and mix until well combined. Whisk eggs and buttermilk into a separate bowl until smooth and add breadcrumbs into another medium sized bowl.
3. Dip the chicken into the flour mixture, then into the eggs, and finally into the breadcrumbs. Make sure all sides are fully coated. Repeat process with remaining chicken thighs.
4. Lightly spray chicken with cooking oil and add to your oven or air fryer. Cook one side for 10-15 minutes. Once time is up, flip and cook the other side for another 10-15 minutes. The internal temperature should reach 165 degrees. Cooking time will vary depending on using an oven or air fryer.
5. Once the chicken is done cooking, place into a large bowl and pour Franks Buffalo Sauce on top and toss making sure to evenly coat each piece of chicken.

6. Slice your rolls in half and toast them to your liking. Once toasted, assemble your sliders by layering Pepper Jack cheese, chicken, lettuce, tomato, and your dressing of choice on the bottom slices of the rolls. Place the tops of the rolls on.

7. Slice and serve immediately. Enjoy your Crispy Buffalo Chicken Sliders!

