

Summer Chicken Sliders



SERVES
3-4



PREP
10 min



COOK
30 min

INGREDIENTS

- 3lbs boneless chicken (thigh or breast)
- 3/4 cup chipotle garlic marinade
- Brioche buns (hawaiin rolls)
- Mayo (optional)
- Pickles
- Spicy Slaw
- 1/4 cup Sriracha Garlic BBQ Sauce (Trader Joe's)

METHOD

1. Marinate chicken for at least 30 minutes (overnight for best results)
2. Bake for 20 minutes at 350°F in the oven.
3. Warm the BBQ sauce, remove chicken from oven, and coat the chicken with the BBQ sauce. Place back in oven for an additional 5 minutes.
4. Remove the BBQ coated chicken from the oven, allow it to cool, and slice in half
5. Slice your bread, spread mayo lightly, add Spicy Slaw, a half piece of chicken, and top it off with pickles
6. Slide em right into your mouth and enjoy!