



Buffalo Chicken Slider Delight

Introduction

Looking for a crowd-pleasing dish that's simple to prepare and bursting with flavor? These Easy Buffalo Chicken Sliders are the perfect solution! Perfect for game day, parties, or casual family dinners, these sliders combine tender shredded buffalo chicken with melty cheese, all nestled between sweet Hawaiian rolls. The best part? You can whip them up quickly in the oven or utilize a slow cooker for an even easier option.

Detailed Ingredients with measures

- 12 oz. Hawaiian sweet rolls
- 3 Tbsp. butter, melted

- 2 tsp. ranch seasoning (powdered)
- 1 1/2 cups shredded buffalo chicken
- Buffalo sauce for drizzling
- 8 slices white American cheese

Prep Time

10 minutes

Cook Time

13-16 minutes

Total Time

23-26 minutes

Yield

12 sliders

Instructions

1. Preheat your oven to 375 degrees F. Line a 9×13 baking dish with foil for easy cleanup. If needed, warm your shredded buffalo chicken slightly.

2. In a small bowl, mix the melted butter with ranch seasoning until well combined.
3. Keeping the rolls intact, cut the Hawaiian sweet rolls in half lengthwise, being careful to keep the tops and bottoms connected.
4. Place the bottom half of the buns in the prepared baking dish. Layer the shredded buffalo chicken on top, drizzling with additional buffalo sauce for added flavor. Finally, place the white American cheese slices over the chicken.
5. Place the top half of the buns over the cheese and drizzle or brush them with the prepared ranch butter mixture.
6. Bake the sliders in the preheated oven for 13-16 minutes, or until the cheese is melted and the buns are golden brown.
7. Remove from the oven, let cool slightly, then slice and serve immediately. Enjoy your delicious buffalo chicken sliders!

See also [Pumpkin Spice Waffles Recipe for Fall Mornings](#)

Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375 degrees F. Prepare a 9×13 baking dish by lining it with foil for easy cleanup.

Warm the Chicken

If necessary, warm your shredded buffalo chicken lightly to ensure it's ready for assembly.

Prepare Ranch Butter

In a small bowl, combine 3 tablespoons of melted butter with 2 teaspoons of ranch seasoning (powdered). Mix until well blended.

Slice the Rolls

Keeping the Hawaiian sweet rolls intact, carefully cut them in half lengthwise so that the top and bottom stay connected.

Assemble the Sliders

Place the bottom half of the buns into the lined baking dish. Evenly layer 1 1/2 cups of shredded buffalo chicken on top. Drizzle some extra buffalo sauce over the chicken for added flavor, followed by a layer of 8 slices of white American cheese.

Top the Sliders

Position the top half of the buns over the chicken and cheese layer. Use the ranch butter mixture to brush generously over the top of the buns.

Bake the Sliders

Place the baking dish in the preheated oven. Bake for 13-16 minutes, or until the cheese is thoroughly melted and the buns turn golden brown.

Serve and Enjoy

Once baked, remove the sliders from the oven. Let them cool slightly before serving. Drizzle additional buffalo sauce if desired, and enjoy your delicious buffalo chicken sliders!

Notes

Storage

Leftover sliders can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best results.

Variations

Feel free to add toppings such as jalapeños, diced celery, or green onions for an extra kick.

See also [Mushroom Swiss Cheese Meatloaf Easy Dinner Recipe](#)

Slow Cooker Option

If using a slow cooker, cook the buffalo chicken on low for 4-6 hours or on high for 2-3 hours before assembling the sliders.

Cook Techniques

Shredding Chicken

Shred cooked chicken using two forks or a stand mixer with a paddle attachment on low speed for an even and quick result.

Making Ranch Butter

Combine melted butter with ranch seasoning in a small bowl to create a flavorful spread that enhances the sliders.

Cutting Hawaiian Rolls

Carefully slice the Hawaiian rolls in half lengthwise while keeping them intact to maintain the sandwich structure.

Layering Ingredients

Layer the bottom buns with shredded buffalo chicken, drizzling with additional buffalo sauce, and topping with cheese for a balanced flavor.

Brushing with Garlic Butter

Brush the top buns with garlic ranch butter before baking to achieve a golden brown color and enhance the flavor.

Baking the Sliders

Bake sliders in a preheated oven until the cheese is melted and the buns are golden, usually around 13-16 minutes.

FAQ

Can I use a different type of chicken for this recipe?

Yes, you can use rotisserie chicken, grilled chicken, or any leftover cooked chicken for this recipe.

Can I prepare this recipe ahead of time?

Yes, you can assemble the sliders and store them in the refrigerator for a few hours before baking.

What can I substitute for white American cheese?

You can substitute with mozzarella, cheddar, or pepper jack cheese for different flavor profiles.

Is there a way to make this recipe spicier?

Yes, you can add extra buffalo sauce or use a hotter variety of buffalo sauce to increase the heat.

See also [7 Up Pound Cake](#)

Can I make these sliders in a slow cooker?

Yes, you can cook the buffalo chicken in a slow cooker before assembling the sliders for convenience.

Conclusion

The Easy Buffalo Chicken Sliders are a delicious and convenient option for any gathering or game day. With their savory buffalo flavor, melted cheese, and soft Hawaiian rolls, they are sure to please a crowd. Utilizing a slow cooker for the buffalo chicken adds an extra layer of convenience, making this recipe a perfect balance of taste and ease. Whether served as an appetizer or a main dish, these sliders are a guaranteed hit.

Buffalo Cauliflower Sliders

Try swapping the shredded chicken for buffalo cauliflower for a vegetarian alternative that packs all the same spicy flavor.

BBQ Chicken Sliders

For a sweet and smoky twist, replace the buffalo chicken with shredded BBQ chicken, and serve with coleslaw for an added crunch.

Spicy Pulled Pork Sliders

Substitute the buffalo chicken with pulled pork tossed in a spicy sauce for a hearty option that's perfect for any occasion.

Tex-Mex Chicken Sliders

Make a Tex-Mex version by adding black beans, corn, and jalapeños to the shredded chicken, topped with pepper jack cheese for a kick.

Cheesy Garlic Chicken Sliders

For a comforting version, mix shredded chicken with creamy garlic sauce and top with mozzarella cheese for a gooey, cheesy delight.