



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
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Buffalo Chicken Sliders

Makes 12 sliders

Ingredients:

- 1 pack pull-apart rolls (12 rolls)
- 1 Tbsp. butter
- 3 Tbsp. hot sauce
- 1½ cups rotisserie chicken, shredded
- ¼ cup cheddar cheese
- ¼ cup blue cheese
- ¼ cup thinly sliced celery

Directions:

1. Preheat the broiler.
2. Split the rolls in half horizontally.
3. Place the bottom halves, cut-side up on a baking sheet. Broil until toasted, about 1-3 minutes. Remove from oven and preheat oven to 400° F.
4. In a small sauce pan, melt the butter with the hot sauce. Stirring throughout. Reserve 1 tablespoon.
5. In a mixing bowl toss the chicken with the hot sauce, cheddar cheese, blue cheese, and celery.
6. Spread the chicken mixture evenly over the rolls. Cover with the top bread piece. Brush the tops with the reserved spicy butter.
7. Bake until the sandwiches are warmed throughout and the top of the bread is lightly toasted, about 12-15 minutes.