

Barbecue Chicken Hawaiian Bun Sliders

Ingredients:

- Cooking spray
- 12 Hawaiian rolls
- 4 cups shredded cooked chicken
- 2 cups barbecue sauce, divided
- 1 red onion, thinly sliced
- 1 cup shredded cheese of choice
- 1/4 cup chopped parsley
- 1 tablespoon butter, melted
- 1/4 teaspoon garlic powder



Directions

1. Preheat oven to 325°F. Spray a 9 X 13-inch baking sheet with cooking spray.
2. Slice rolls in half horizontally, keeping them intact as a sheet. Place the bottom half on the prepared baking sheet.
3. Combine chicken and 1 cup barbecue sauce in a medium bowl. Evenly spread chicken on top of the bottom half of rolls. Drizzle remaining barbecue sauce evenly over chicken.
4. Sprinkle onion evenly over chicken. Sprinkle cheese evenly over onions. Sprinkle parsley over cheese. Place the top half of the rolls on the top.
5. Combine butter and garlic powder in a small bowl. Brush evenly on rolls. Cover loosely with aluminum foil.
6. Bake 15–20 minutes. Allow to cool 5 minutes before serving.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.