

- Prep Time: 10 minutes
 - Cook Time: 20 minutes
 - Total Time: 30 minutes
 - Yield: 12 sliders
 - Intensity Level: Easy (Beginner Friendly)
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Ingredients

For the Sliders:

- 12 slider buns (Hawaiian sweet rolls work best)

- 3 cups cooked chicken, shredded (rotisserie chicken is a great time-saver)
- 1/2 cup BBQ sauce (plus extra for drizzling)
- 1/4 cup ranch dressing (plus extra for serving)
- 8 slices bacon, cooked and crumbled
- 6 slices Colby Jack or Cheddar cheese, halved
- 1/4 cup red onion, thinly sliced (optional)
- 2 tablespoons butter, melted
- 1 teaspoon sesame seeds (optional, for topping)

The “Secret” Sauce:

- 1/4 cup mayonnaise
- 2 tablespoons BBQ sauce
- 1 tablespoon ranch dressing

Instructions

Step 1: Preheat and Prep

Preheat your oven to 350°F (175°C). Line a 9×13 inch baking dish with parchment paper or aluminum foil and give it a light coat of non-stick spray. Without separating the rolls, slice the entire block of slider buns in half horizontally. Place the bottom half of the buns into the prepared baking dish.

Step 2: Create the Creamy Base

In a small bowl, whisk together the mayonnaise, 2 tablespoons of BBQ sauce, and 1 tablespoon of ranch dressing. Spread this mixture evenly across the bottom layer of the buns. This creates a flavorful barrier that prevents the bread from getting soggy.

Step 3: Layer the Chicken

In a separate bowl, toss your shredded chicken with 1/2 cup of BBQ sauce and 1/4 cup of ranch dressing until fully coated. Spoon the mixture evenly over the bottom buns.

Step 4: Add the Toppings

Sprinkle the crumbled bacon over the chicken. If you are using red onions, scatter them now. Top with the halved slices of cheese, ensuring the cheese covers as much surface area as possible.

Step 5: Assemble and Butter

Place the top half of the buns back onto the sliders. Brush the tops with melted butter and sprinkle with sesame seeds. The butter helps the buns turn a beautiful golden brown and creates a slight crunch.

Step 6: Bake

Cover the dish with aluminum foil and bake for 15 minutes. Remove the foil and bake for another 5 minutes, or until the cheese is melted and the tops of the buns are golden brown.

Step 7: Serve

Let the sliders rest for 2-3 minutes before slicing into individual portions. Serve warm with extra BBQ sauce and ranch for dipping.

Recipe Timing & Intensity Guide

To ensure success, here is a breakdown of the timing and intensity required for each phase of the process:

- Phase 1: The Prep (10 Minutes | Intensity: Low)
 - *Focus:* Slicing buns, mixing sauces, and shredding chicken. This is the “mise en place” phase. It is low intensity and allows you to relax and get organized. If using pre-cooked bacon and rotisserie chicken, this step is incredibly fast.
- Phase 2: The Assembly (5 Minutes | Intensity: Low-Medium)
 - *Focus:* Layering ingredients. This is a quick, repetitive motion. The only thing to watch out for is ensuring the cheese is evenly distributed to hold the sliders together. It requires a bit of attention to detail but is very forgiving.
- Phase 3: The Bake (20 Minutes | Intensity: Passive)
 - *Focus:* Waiting. The oven does the work. You should set a timer for the first 15 minutes to remove the foil. This phase is passive, meaning you can walk away, but you must remain within earshot of the kitchen timer.

- Phase 4: The Finish (2 Minutes | Intensity: High)

- *Focus:* Slicing and serving. This is high intensity because you need to move fast! The sliders are hot, the cheese is stretchy, and hungry people are waiting. Use a sharp knife and cut firmly and decisively.

Recipe Notes & Variations

- Chicken Alternatives: If you don't have chicken, pulled pork or shredded beef would work beautifully in this recipe. You can also use sliced deli turkey in a pinch.
 - Cheese Variations: Swiss cheese adds a nice nutty flavor, while Pepper Jack will give these sliders a spicy kick.
 - Make Ahead: You can assemble these sliders up to 24 hours in advance. Just cover tightly with foil and store in the fridge. When ready to bake, add 5 extra minutes to the covered baking time.
 - Sauce Swaps: If you don't have ranch, blue cheese dressing is a deliciously sharp alternative.
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Nutrition Information

Disclaimer: The following nutritional information is an estimate based on standard ingredient brands and serving sizes. It is provided for convenience and should not be considered medical advice. For precise calculations, use a nutrition tracking app with your specific ingredients.

Per Serving (1 Slider):

- Calories: 285 kcal
- Total Fat: 14g
- Saturated Fat: 5g
- Trans Fat: 0g
- Cholesterol: 45mg
- Sodium: 520mg
- Total Carbohydrates: 24g
- Dietary Fiber: 1g
- Sugars: 7g

- Protein: 15g