



## Quick & Easy BBQ Chicken Sliders

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 0 MIN

\*\*TIME SAVER

FOOD BANK ITEM: COOKED POUCHED CHICKEN

\*BONUS



### Ingredients

- 1 pound of pouched chicken, or shredded chicken (\*\*Time Saver) buy a cooked roasted chicken at the store
- 1/3 cup of your favorite bbq or hot sauce
- 1 tablespoon olive oil
- 12 dinner rolls or Hawaiian roles
- Salt and pepper
- \*Bonus - add coleslaw or chopped salad and add shredded cheese for extra flavor

### Directions

1. Shred your chicken with a fork in a bowl
2. Pour chicken into a hot skillet with 1 tablespoon of olive oil – stir until it starts to brown
3. Add in bbq sauce or hot sauce into the skillet
4. Add salt and pepper to taste
5. Continue to stir until the chicken and sauce is blended and ready to serve
6. Remove pan from stove
7. Cut dinner rolls into half and stack your delicious hot chicken mixture onto bottom roll  
BONUS TIP – layer coleslaw or chopped salad on top of the chicken, add top roll and eat  
BONUS TIP – add shredded cheese for extra flavor!

