

Ingredients



12 Kings Hawaiian rolls
1 pound chicken tenders, cooked
1/2 cup marinara sauce
8 slices provolone cheese
8 ounces fresh mozzarella cheese
sliced
1/4 cup fresh basil chopped

BUTTER TOPPING
1/4 cup (57g) butter, melted
1 teaspoon sea salt
3 teaspoons garlic, minced
1 tablespoon fresh parsley, finely
chopped
1 tablespoon grated parmesan
cheese

SLIDERS

Chicken Parmesan Sliders

MOM
fueling
HUNGRY
BOYS

Instructions

- Preheat the oven to 350°F.
- Split your rolls in half, place the bottom half in a prepared baking dish. Carefully set the top half to the side.
- Top the bottom buns with 6 slices of provolone cheese, follow with cooked chicken tenders, marinara, mozzarella, and basil.
- Place the top half of the buns on top.
- In a small bowl, mix together the buttered topping ingredients.
- Brush the top of the rolls with the melted butter mixture.
- Cover the dish with foil and bake for 20 minutes at 350°F or until the cheese is hot and bubbly.
- Remove foil, and bake for an additional 5 minutes (or until the tops of the sliders turn a golden brown).
- Remove from oven, slice and serve.

