

Print and cut out recipe label, then tape onto freezer bag with clear shipping tape.

Buffalo Chicken Sliders

Date:

Additional Ingredients:

- 12 Sweet Hawaiian Rolls
- 6 Slices of Provolone Cheese

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 4-6 hours or high for 3-4 hours or to an internal temperature of 165F.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid.
- Turn the pressure to high and cook for 20 minutes with quick pressure release.

Additional Instructions:

- Shred the chicken and mix it back into the liquid.
- Slice the Hawaiian rolls in half and place both halves on a baking sheet, with the tops facing up.
- Lay 1/2 slice of provolone cheese on the bottom half of each roll. Meanwhile, brush the top half with melted butter mixed with Everything Bagel Seasoning.
- Broil for a few minutes until the cheese is melted and the tops are golden brown.

Serving Suggestions:

- Add 1/4 to 1/3 cup of shredded Buffalo chicken to each slider, top with coleslaw, and serve.
- Serve with a cole slaw, baby carrots, celery, or a fresh salad.