

Zucchini Bread Recipes

Bang Bang Chicken Sliders – Quick & Tasty

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Chicken & Sauce

- [ ] 1 lb chicken breast, sliced into strips
- [ ] 1 tbsp olive oil
- [ ] ½ tsp smoked paprika
- [ ] ½ tsp garlic powder
- [ ] ¼ tsp salt
- [ ] ¼ tsp black pepper
- [ ] ¼ cup mayonnaise
- [ ] 2 tbsp sweet chili sauce
- [ ] 1 tsp sriracha (or more for heat)
- [ ] 1 tsp honey
- [ ] 1 tsp lime juice

Sliders

- [ ] 4 soft slider buns, split
- [ ] 2 tbsp butter, melted
- [ ] Fresh cilantro leaves, for garnish

Instructions

1. Pat the chicken dry, then toss with olive oil, paprika, garlic powder, salt, and pepper; set aside.



2. Whisk together mayonnaise, sweet chili sauce, sriracha, honey, and lime juice until smooth; let it rest while you cook.



3. Heat a skillet over medium-high, add chicken, and sear for 3-4 minutes per side until golden and cooked through.



4 Reduce heat, pour the Bang Bang sauce over the chicken, and toss to coat; cook another minute until glossy.



5 Brush the split buns with melted butter and toast lightly, then assemble each slider with a generous spoonful of sauced chicken and a sprinkle of cilantro.



Nutrition per serving

420 kcal	28 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce feels too thick, add a splash of water or extra lime juice.
- For extra crunch, add a thin slice of cucumber inside the bun.
- Serve immediately for the best texture; the buns absorb the sauce quickly.