
Trio of Sliders

Description

There's nothing basic about these sliders! Each one has its own unique flavor and will be a great way to nibble your way through the game without getting too full on one item.

Total time: 40 min Yield: 9 servings

Ingredients

assorted rolls
4 cup cooked chicken breast, sliced (divided)
1/2 cup store-bought pesto
1/2 cup tomato (diced)
provolone cheese (sliced)
1/2 cup + 1 small onion (julienned)
1/2 cup barbecue sauce
cheddar cheese, sliced
1 cup long eggplant (julienned)
1 cup red bell pepper (julienned)
2 tsp Italian seasoning
salt & pepper (to taste)
2 Tbsp extra virgin olive oil

Prep Time: 40 min Cooking Time: 0 minutes Total Time: 40 min

Instructions

To assemble the sliders, prep the rolls by slicing them sideways, leaving ¼ uncut to help keep the sliders together.

For the chicken pesto slider, in a small bowl add 2 cups sliced chicken, pesto and tomato and toss to combine. Then place a folded slice of provolone into a roll and stuff the roll with approximately ½ cup of the mix.

For the BBQ chicken slider, in a small bowl add the 2 cups sliced chicken, ½ cup onion and barbecue sauce and toss to combine. Fold sliced cheddar cheese into a roll and stuff with approximately ½ cup of the mix.

For the veggie slider, in a medium bowl, toss the eggplant, red bell pepper and 1 small onion with Italian seasoning, salt and black pepper and extra virgin olive oil. Then sauté in a medium frying pan until tender crisp, set aside to cool and then stuff each roll with vegan or regular cheese and approximately ½

cup of the mix.

Recipe brought to you by:

Chef Michi Holland