



Oven-Baked Nashville Hot Chicken Sliders

Prep: 20 minutes plus standing

Bake: 20 minutes • Serves: 6

PICS™ Original Non-Stick Cooking Spray

- 2½ cups shredded M32 Rotisserie Chicken Breast Meat
- ½ cup PICS™ Chicken Broth
- 2 tablespoons PICS™ Dark Brown Sugar
- 1 tablespoon ground cayenne pepper
- 1 teaspoon PICS™ Garlic Powder
- 1 teaspoon PICS™ Paprika
- ½ teaspoon PICS™ Chili Powder
- 1 package (12 rolls) favorite Hawaiian rolls, split lengthwise
- 12 PICS™ Sweet Bread & Butter Chips plus additional for garnish (optional)
- 1 cup pimento cheese spread
- 1 tablespoon PICS™ Sweet Cream Unsalted Butter, melted
- ½ teaspoon poppy seeds

1. Preheat oven to 350°. Spray 11 x 7-inch baking dish with cooking spray.

2. In large skillet, cook chicken, broth, sugar, cayenne pepper, garlic powder, paprika and chili powder over medium-high heat 4 minutes or until heated through, stirring occasionally.

3. Place bottom rolls, cut side up, in prepared dish; top with chicken mixture, pickles, cheese and top rolls, cut side down. Brush tops of rolls with butter and sprinkle with poppy seeds; cover dish with aluminum foil.

4. Bake sliders 15 minutes or until heated through; uncover and bake 5 minutes or until tops of sliders are lightly browned. Let stand 5 minutes; cut into sliders and serve with additional pickles, if desired. Makes 12 sliders.

Approximate nutritional values per serving (2 sliders):

378 Calories, 14g Fat (7g Saturated), 101mg Cholesterol, 606mg Sodium, 40g Carbohydrates, 1g Fiber, 17g Sugars, 26g Protein