



Garden Fresh Farm Recipes

Chicken Parmesan Sliders

Sliders are an awesome easy football food idea for game day. Sliders are a crowd favorite. Chicken Parmesan Sliders baked in the oven are a deliciously easy way to feed that hungry crowd!

Servings: 12

Ingredients:

12-pack of dinner rolls or Hawaiian sweet rolls
3 cups rotisserie chicken
½ cup marinara sauce
8 ounces fresh mozzarella, sliced
¼ cup basil, chopped
½ cup melted butter
3 cloves garlic, finely chopped
2 tablespoons basil, finely chopped
2 tablespoons grated parmesan

Directions:

Preheat oven to 350°F

Slice the rolls in half lengthwise. Place the bottom half on a 9x13 baking tray. Spread the chicken evenly on the rolls, followed by the marinara, mozzarella, and basil. Place the remaining half of the rolls on top.

Mix the melted butter with the garlic, parsley, and parmesan. Brush the top of the rolls with the butter mixture.

Bake for 20 minutes.

Slice, then serve!