



Buffalo Chicken Sliders

Ingredients

- 3 cups cooked chicken, shredded
- ¾ cup Life Every Day buffalo sauce
- ½ cup Life Every Day ranch dressing
- 2 cups mozzarella cheese, grated
- 12 pack slider/dinner rolls
- 3 tablespoons Life Every Day butter, melted
- 3 garlic cloves, minced
- 1 teaspoon fresh parsley, chopped

Directions

Line a 9x9" or 9x13" baking pan with LifeGoods parchment paper and spray with Life Every Day cooking spray

Slice the rolls in half lengthwise, to separate the bottom buns from their tops. Place the bottom half of the rolls in the pan. *(Do not separate the rolls, leave them connected)*. Sprinkle half of the grated cheese evenly over the rolls.

In a bowl, mix together the shredded chicken, buffalo sauce, and ranch dressing. Spread the buffalo chicken mixture on top of the cheese layer and sprinkle with the remaining cheese.

In a microwave-safe bowl, melt the butter and stir in the garlic and parsley. Brush the butter mixture over the top of the rolls.

Cover with LifeGoods aluminum foil and bake at 350°F for 20-25 minutes, until the cheese is melted. Remove the foil and bake uncovered for an additional 3-5 minutes, to toast the tops.

