# Buffalo Chicken Sliders

## Ingredients

- 2 tablespoons unsalted butter
- One 12-ounce bottle buffalo hot sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 4 cups shredded rotisserie chicken, light and dark meat
- 12 sweet Hawaiian slider rolls, sliced in half through the middle

## Directions

1. To a medium-sized, straight-sided pan, add the butter and melt over medium heat. Once melted, add the buffalo sauce, garlic powder and onion powder and whisk to incorporate. Bring the mixture up to a simmer and stir in the shredded chicken. Turn the heat down to low and let simmer until the chicken is heated through and evenly coated in the sauce, about 5 minutes.
2. To assemble: Lay the Hawaiian slider rolls on a clean work surface, cut side-up. Using tongs, transfer the buffalo chicken to the bottom half of the rolls. Top each with celery slaw. Spoon the remaining buffalo sauce on the cut-side of the top buns. Place the top half on and skewer each slider.