

# Chicken and Slaw Sliders

## Ingredients

Makes 12 sliders

### Coleslaw

- ½ cup mayonnaise
- ½ cup chopped scallions
- 2 Tablespoons dill pickle juice (from a jar of pickles)
- 2 Tablespoons cider vinegar
- 2 Tablespoons sugar
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 (16-ounce) package shredded coleslaw mix

### Chicken Filling

- 1 cup bottled barbecue sauce
- 3 Tablespoons cider vinegar
- 3 cups roughly shredded rotisserie chicken

12 Slider buns (Martin's brand slider buns or you can use halved dinner rolls)

## Mise en place! (Everything in its place)

### Directions

1. To prepare slaw, whisk all ingredients together except the coleslaw mix, in a large bowl. Add coleslaw mix and toss to coat. Refrigerate until ready to serve.
2. To prepare chicken, combine barbecue sauce, vinegar and chicken in microwavable bowl. Microwave 2-3 minutes or until thoroughly heated.
3. Place chicken on bottom bun halves. Top with slaw. Place remaining bun halves on top.

Recipe by Loraine Perri for Relish magazine