

BBQ Chicken Sliders: The Perfect Savoury Party Appetizer

This BBQ Chicken Sliders recipe, created in collaboration with [@theyasproject](#), is a must-try for any occasion! Featuring tender Nutrafoods chicken and classic BBQ flavours, this recipe is the perfect mix of savoury and sweet, making it an irresistible addition to any gathering.

Ingredients You'll Need:

- **2 Nutrafoods chicken breasts**, cooked & shredded (about 2 cups)
- **$\frac{3}{4}$ cup chicken broth** or boiled water + 1 tsp
- **12 mini-Hawaiian or brioche buns**
- **$\frac{1}{2}$ cup BBQ sauce** (your favourite)
- **Toppings:** mayo, coleslaw, mozzarella cheese, pickles
- **Salt & pepper**
- **2 tbsp melted butter** with chopped parsley or cilantro
- **1-2 tbsp olive oil**
- **Parsley or cilantro** (for garnish)



Instructions:

1. Cook the Chicken

- Heat olive oil in a skillet over medium heat. Season the chicken breasts with salt and pepper.
- Sear the chicken until golden brown, about **5 minutes per side**.
- Add chicken broth, cover, and cook for **15-20 minutes** or until the chicken is fully cooked.
- Let the chicken cool, then shred it into pieces.

2. Toss in BBQ Sauce

- In a bowl, toss the shredded chicken with your favourite BBQ sauce until it's well-coated.

3. Assemble the Sliders

- Preheat your oven to **350°F**.
- On a baking sheet, place the bottom halves of the buns. Layer the buns with:
 - Mayo
 - Coleslaw

- BBQ chicken
- Mozzarella cheese
- Pickles
- A sprinkle of parsley or cilantro.
- Top with the other bun halves.

4. Bake to Perfection

- Brush the buns with melted butter mixed with chopped parsley or cilantro.
- Cover the sliders with foil and bake for **15 minutes**.
- Remove the foil and bake for an additional **10 minutes** or until the buns are golden brown.



Why Choose Air-Chilled, Antibiotic-Free Chicken?

Nutrafarms' air-chilled, antibiotic-free chicken ensures you're serving the highest quality protein to your family and guests. Unlike traditional water-chilled methods, air-chilling preserves the chicken's natural flavour and texture while maintaining its freshness. This process also reduces water

absorption, giving you juicier and more tender chicken every time.

Sourced from trusted local farms, Nutrafarms' chicken is raised without antibiotics, providing a clean, nutrient-dense option for your recipes. Whether you're making BBQ sliders or another family favourite, you can taste the difference in every bite.

Learn more about Nutrafarms' air-chilled, antibiotic-free chicken [here](#).

Final Thoughts

These BBQ Chicken Sliders are the ultimate comfort food, packed with bold flavours and perfect for sharing. Whether you're hosting a game night, family dinner, or holiday party, they're sure to be a hit with your guests. Special thanks to [@theyasproject](#) for inspiring this mouth-watering recipe.

Looking for high-quality, locally sourced chicken? Nutrafarms' farm-to-table chicken brings unbeatable flavour and peace of mind to every bite. Give this recipe a try and let us know how it turned out!

