

Taste of Home



Chicken Parmesan Slider Bake

TOTAL TIME: Prep: 20 min. Bake: 25 min.

YIELD: 1 dozen.

Sliders are the perfect finger food for any get-together, and this flavorful chicken Parmesan version won't disappoint. —Nick Iverson, Denver, Colorado

Ingredients

24 ounces frozen breaded chicken tenders

1 package (12 ounces) Hawaiian sweet rolls

14 slices provolone cheese, divided

1 jar (24 ounces) marinara sauce

TOPPING:

1/2 cup butter, cubed

1 teaspoon garlic powder

1 teaspoon crushed red pepper flakes

1/4 cup grated Parmesan cheese

2 tablespoons minced fresh basil

Directions

1. Preheat oven to 375°. Prepare chicken tenders according to package directions. Meanwhile, without separating rolls, cut horizontally in half; arrange roll bottoms in a greased 13x9-in. baking dish. Place 8 cheese slices over roll bottoms, overlapping as needed. Bake until cheese is melted, 3-5 minutes.

2. Layer rolls with half of sauce, chicken tenders, remaining sauce and remaining 6 cheese slices. Replace top halves of rolls.

3. For topping, microwave butter, garlic powder and red pepper flakes, covered, on high, stirring occasionally, until butter is melted. Pour over rolls; sprinkle with Parmesan cheese. Bake, uncovered, until golden brown and heated through, 20-25 minutes. Sprinkle with basil before serving.

Nutrition Facts

1 slider: 402 calories, 23g fat (11g saturated fat), 62mg cholesterol, 780mg sodium, 34g carbohydrate (10g sugars, 4g fiber), 17g protein.

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