

Plate Dream

Bang Bang Chicken Sliders Recipe

20 min Prep time	**25 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken tenders, cut into bite-size strips
- [ ] 1 cup all-purpose flour
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] Vegetable oil for frying

For the Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tsp lime juice
- [ ] 1 tsp soy sauce

Toppings & Assembly

- [ ] 8 soft slider buns, buttered and toasted
- [ ] 1 cup shredded lettuce
- [ ] 4 pickle slices
- [ ] Extra sauce for drizzling

Instructions

1. Pat the chicken dry, then season with salt and pepper. Place flour in a shallow bowl; dredge each piece until lightly coated.
2. Heat oil in a skillet over medium-high heat. Fry the chicken strips in batches until golden brown, about 3-4 minutes per side. Transfer to a paper-lined plate to drain.
3. In a small bowl, whisk together mayonnaise, sriracha, honey, lime juice, and soy sauce until smooth. Adjust heat or sweetness to taste.
4. Toss the fried chicken quickly in the sauce, ensuring each piece is evenly coated. Assemble each slider with lettuce, a pickle slice, and a generous spoonful of the coated chicken. Drizzle extra sauce on top if desired.
5. Serve the sliders warm, accompanied by a crisp side and perhaps a glass of chilled white wine.

Nutrition per serving

420 kcal	28 g	30 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra crunch, add a sprinkle of panko to the flour before coating.
- For a tangier sauce, increase lime juice by half a teaspoon.
- Wow, the leftovers reheated gently in a skillet retain their crispness better than in the microwave.