

Chippy Chip Chicken Dill Sliders

These sliders are a BIG DILL. If you've ever snuck a sip of pickle juice or asked for extra gherkins on the side, these sliders will steal your heart. A pickle juice brine and crushed potato chip coating makes the chicken extra flavorful, and buttery Dinner Rolls help you build perfectly portioned sliders.



INGREDIENTS

Aunt Millie's Butter Dinner Rolls

12 (1 1/4 lbs) chicken tenders or skinless breasts cut into strips

1 1/4 cup pickle juice (enough to cover the chicken)

1/2 teaspoon kosher salt and black pepper, to taste

1 stick of butter, melted

1 teaspoon granulated garlic

DIRECTIONS

1. Place chicken in a shallow bowl and cover with pickle juice (enough to cover completely). Marinate in the refrigerator 4-8 hours. Drain and dry the chicken completely on paper towels.
2. Preheat oven to 425F. Spray a large baking sheet with generously with cooking spray.
3. Combine melted butter, granulated garlic, salt and pepper in a medium bowl. In a shallow bowl, combine the crushed chips, panko and dried dill.

2 cups crushed Dill Pickle potato chips
1/4 cup seasoned panko bread crumbs
1 teaspoon dried dill
Cooking spray
Dill Mayonnaise*
Shredded lettuce
Dill pickle slices

4. Dip chicken in the melted seasoned butter, then into the crushed chip mixture and shake off excess.
5. Place the chicken onto the prepared baking sheet and spray the top generously.
6. Bake in the lower rack of oven until the bottom is golden, 8 to 10 minutes.
7. Turn and bake 6 to 10 minutes, until golden.
8. Spread Dill Mayonnaise on both pieces of roll.
9. Cover bottom bun with shredded lettuce.
10. Place Chippy Chip Chicken on top of lettuce.
11. Place dill pickle slices on sandwich.
12. Place top bun on sandwich and enjoy.

***Dill Mayonnaise**

1/2 cup mayonnaise
1/2 tablespoon Dill Pickle juice
1/4 teaspoon dried dill
Pinch of garlic powder
Pinch of coarse ground black pepper



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