Buffalo Chicken Ranch Sliders



Prep:

5 minutes

Total:

25 minutes

Sirve:

20 servings

Pieza:

5 Qt./4.7 L Multi-Purpose Oil Core
Valora: ★★★★☆

Contribuido por:

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Descripción de la Receta:

Planning a party or looking for a one dish dinner? Then this is the perfect recipe for you. Add all of your ingredients into your 5 Qt. Multi-Purpose Oil Core (MP5) and in 20 minutes, you'll have a delicious meal ready to enjoy.

5 lbs
chicken breast
½ tbsp
dried parsley

1 tsp
garlic powder
½ tsp
dried thyme
2 packs
dried ranch dressing
½ to 1 cup
cayenne pepper sauce (buffalo sauce)
16-20 mini slider buns

Preparación :

1. Trim & cut chicken breast into half portion. Place in bowl.
2. Add dry seasoning to chicken and toss to evenly coat.
3. Add chicken into 5 Qt. Multi-Purpose Oil Core (MP5)
4. Add ½ to 1 cup of cayenne pepper sauce (buffalo sauce) over the chicken.
5. Cover and set temperature to 300°F for 20 minutes or when Vapo-Valve™ steadily begins to click.
6. Reduce to 200°F until done.
7. When chicken has cooked through, use two forks to shred.
8. Top with blue cheese and serve as your favorite slider.

Consejos:

- Add sweet & hot pickles to slider for an extra pop of flavor.
- Serve over rice as an alternative to a slider.

Información nutricional por ración

Calorías: 140
Grasa Total: 4g
Grasa Saturada: 2g
Colesterol: 69mg
Sodio: 267mg
Carbohidratos: 2g
Fibra Dietética: 0g
Azúcar: 6g
Proteína: 24g