

Treasure Barrel

Bang Bang Chicken Sliders

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into small strips
- [ ] 1 cup all-purpose flour
- [ ] 2 eggs, beaten
- [ ] 1 cup panko breadcrumbs
- [ ] 8 mini brioche buns
- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tsp lime juice
- [ ] Oil for frying
- [ ] Pickle slices, optional

Instructions

1. Season the chicken strips with salt and pepper, then dredge in flour, dip in egg, and coat with panko.
2. Heat oil in a deep skillet to 350°F; fry the chicken pieces until golden and crisp, about 3-4 minutes per side.
3. While the chicken rests, whisk together mayo, sriracha, honey, and lime juice until smooth.
4. Toast the brioche buns lightly in a dry pan, just until the edges turn golden.
5. Assemble each slider: spread sauce on the bottom bun, place a chicken piece, add a pickle slice if desired, and cap with the top bun.
6. Serve immediately, letting the warm chicken melt into the sauce for a perfect bite.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce feels too thick, thin with a tiny splash of milk or water.
- For extra flavor, add a pinch of garlic powder to the flour coating.
- You can make the sauce a day ahead; store chilled and stir before use.