

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

American Barbecue Chicken Sliders  
RECIPE

### American Barbecue Chicken Sliders



<?xml version="1.0"?>

TIME

5 Minutes

INGREDIENTS

7 items

MAKES

20 servings

Perfect for large functions, these sliders are a crowd-pleasing favourite that brings a taste of celebration to every bite.

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## INGREDIENTS

- 2 x 200g pkts brioche slider rolls (20), split
- ½ cup MasterFoods™ Professional Gluten Free Whole Egg Mayonnaise 2.2kg - Code 156923
- 100g red cabbage, very finely shredded
- 15g baby rocket, trimmed
- 2/3 cup MasterFoods™ Professional Gluten Free American BBQ Style Sauce 4.5kg - Code 458475
- 1 tablespoon MasterFoods™ Professional Gluten Free Hot Chilli Sauce 3L - Code 157816
- 2 cooked chicken breast fillets, finely shredded

### PRODUCTS USED



MasterFoods Professional Gluten Free American BBQ Style Sauce 4.5kg

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Hot Chilli Sauce 3L

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
Preheat grill to high. Place brioche rolls, cut side up on baking tray. Toast for 2 minutes or until golden. Spread mayonnaise over roll bases.
2. 2  
Combine cabbage and rocket in a small bowl. Season with salt and pepper. Place a little of the cabbage mixture over mayonnaise.
3. 3  
Place barbecue and chilli sauce in a medium frying pan and bring to the boil. Once sauces are hot, remove from heat and stir in chicken.
4. 4  
Divide chicken mixture over cabbage mixture and sandwich with roll tops. Skewer to secure (optional). Serve.
5. Tip  
For a chilli-free slider, omit the chilli sauce and increase the barbecue sauce to ¾ cup.

## More Recipes Like This



### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



### [New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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