

Foodnity Recipes

Cheesy Honey Sriracha Chicken Sliders

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

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 8 soft slider buns
- [ ] 1 cup shredded cheddar cheese
- [ ] 2 tbsp honey
- [ ] 1 tbsp sriracha sauce
- [ ] 1 tsp lime juice
- [ ] 1 tsp brown sugar
- [ ] 1 tbsp olive oil

Optional Toppings

- [ ] Fresh cilantro leaves
- [ ] Thinly sliced red onion
- [ ] Pickled jalapeños

Instructions

1. Pat the diced chicken dry, then season lightly with salt and pepper.
2. Heat olive oil in a skillet over medium-high; sear chicken until golden, about 5-6 minutes.
3. In a small bowl, whisk honey, sriracha, lime juice, and brown sugar; pour over the chicken and stir until the glaze coats and thickens, another 2 minutes.
4. Reduce heat to low, sprinkle shredded cheddar over the chicken, cover briefly until melted.
5. Toast the slider buns lightly, then spoon the cheesy chicken onto each bun and top with cilantro, red onion, or jalapeños as desired.

Nutrition per serving

320 kcal	22 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the heat moderate when adding the glaze to avoid burning the honey.
- If you prefer less spice, reduce sriracha to half a tablespoon.
- For a gluten-free version, serve the mixture over lettuce wraps.