BBQ Hawaiian Chicken Sliders with Pineapple Slaw
(Serving size: 8)

Ingredients
- 2 lb ground chicken
- 1 1/4 cup BBQ sauce
- 1/4 cup honey
- 1/4 cup pineapple juice
- 1/2 cup mayonnaise
- 12 slider buns

PINEAPPLE SLAW:
- 1 pineapple, diced
- 10 plum tomatoes, chopped
- 1 bunch cilantro, chopped
- 3 red peppers
- 1 red onion

Directions for Slaw
1. Cut pineapple into small cubes.
2. Then cut red pepper into cubes.
3. Chop tomatoes in small pieces.
4. Chop cilantro.
5. Dice red onion.
6. Add all ingredients into pineapple shell or bowl.
7. Chill in the fridge until ready to serve.

Slider Directions
1. In a pan sauté chicken with 1 tablespoon olive oil.
2. Add BBQ sauce until chicken is cooked through.
3. Add honey and pineapple juice into the chicken.
4. Mix until combined.
5. Set aside.
6. Spread mayo on the inside of top and bottom slider buns and add chicken and top with Pineapple Slaw.

Enjoy!