



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

BBQ Hawaiian Chicken Sliders with Pineapple Slaw

(Serving size: 8)

Ingredients

- 2lb 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
- 1 bunch cilantro, chopped 1 red onion
- 10 plum tomatoes, chopped 3 red peppers

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 sautee' 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!

