buffalo chicken sliders

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SUPERGREENS!

party plans just got more epic with these sliders!

get ready to pile on the flavors, because this sandwich stack layers your favorite buffalo wings with fresh greens and homemade ranch for a delicious pull-apart delight.

ingredients

serves: 6–8 sliders

sliders:
2 cups boneless buffalo chicken wings, cooked and chopped
6 slices colby jack cheese
1 package hawaiian rolls
2 tablespoons melted butter, for brushing the rolls
1 clamshell **organicgirl SUPERGREENS!**

ranch dressing:
½ cup mayonnaise
½ cup sour cream
? cup buttermilk
1 teaspoon lemon juice or white vinegar
¾ teaspoon dried dill weed (or 1 tablespoon fresh, chopped)
½ teaspoon dried parsley (or 1 tablespoon fresh, chopped)
½ teaspoon dried chives (or 1 tablespoon fresh, chopped)
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon salt, or to taste
¼ teaspoon black pepper

directions

1. make the ranch
in a bowl, whisk together all ranch ingredients until smooth. cover and refrigerate for at least 15 minutes to let the flavors develop.

2. prep the rolls
slice the hawaiian rolls in half horizontally, keeping them connected. place the bottom half on a baking sheet.

3. assemble & bake
layer the buffalo chicken evenly over the bottom rolls and top with colby jack cheese. place the top rolls on, brush with melted butter, and bake at 350°F for 12–15 minutes, or until the cheese is melted and the rolls are lightly golden.

4. finish
remove from the oven, lift off the top rolls, and add a generous layer of SUPERGREENS! drizzle or spread with homemade ranch, then replace the top rolls.

5. serve
slice into individual sliders and serve warm.