

PULLED CHICKEN AND SLAW SLIDERS

From the [Recipe Shoebox](#)

SLAW:

1/2 cup **mayonnaise**

2 Tbs. **dill pickle juice** (from a jar of pickles)

2 Tbs. **cider vinegar**

2 Tbs. **sugar**

1/2 tsp. **salt**

Pepper to taste

1 (16-oz) package shredded **coleslaw mix** (shredded cabbage)

1/2 cup **green onion**

CHICKEN:

1 cup favorite **BBQ sauce**

3 Tbs. **cider vinegar** (we left this out completely)

3 cups roughly shredded **rotisserie chicken**

1 pkg. (12) **mini-hamburger buns** (I used 8 regular-sized hamburger buns)

DIRECTIONS: To prepare slaw, in a large bowl whisk all ingredients together, except coleslaw mix and green onion. Add coleslaw and green onions and toss to coat. Refrigerate until ready to serve.

To prepare chicken, combine BBQ sauce, vinegar, and chicken in a glass bowl. Microwave about 3-minutes or until thoroughly blended.

To serve, place chicken mixture on bun bottoms.

Spoon slaw on top of chicken.

Place remaining bun halves on top.

Makes 12 sliders or 8 standard size sandwiches.

Enjoy!