

Jalapeño Pepper Jack Chicken Sliders

FROM THE KITCHEN OF
DEBBIE MACOMBER



These Jalapeño Pepper Jack Chicken Sliders are so easy to make and won't disappoint! They make the perfect finger food for any get-together! These never last long in the Macomber family on game day!

Ingredients

2 lbs ground chicken
½ tsp salt
¼ tsp pepper
2 tsp paprika
1 Tbsp finely diced seeded jalapeño
1 Tbsp chopped cilantro
12 slices pepper jack cheese
12 slider buns
Guacamole for serving, optional
Sliced jalapenos for serving and garnish, optional

Directions

In a large bowl, mix together the ground chicken, salt, pepper, paprika, jalapeño, and cilantro. Shape 12 small patties. Cook patties in a large nonstick pan over medium-high heat until brown, 5-7 minutes; flip and lay cheese slices on top of patties. Cook another 5-7 minutes, until cheese is melted and internal temperature reaches 165°F. Remove from pan and place on the bottom half of a slider bun. Top patty with jalapeño slices and spread guacamole on other bun half, if using.