



Hawaiian Grilled Chicken Sliders

Yield: 50 each sliders.

Ingredients:

- Sesame Scallion Slaw
 - 7 lb. [Reser's® Shredded Homestyle Cole Slaw](#) (71117.15126)
 - ½ cup Sesame seeds, toasted
 - ¾ cup Green onion, sliced
- Huli-Huli Chicken
 - 1 cup ketchup
 - 1 cup soy sauce
 - 1 cup Brown sugar, packed
 - 1" knob Ginger, peeled and grated on microplane
 - 6 cloves Garlic, minced
 - 50 each Chicken thighs, trimmed of excess fat
- Grilled Chicken Sliders
 - 50 each Sweet Hawaiian rolls, cut in half
 - 50 each Huli-Huli Chicken, drained of marinade and grilled
 - 2 oz Sesame Scallion Slaw

Directions:

1. For Huli-Huli Chicken, whisk marinade ingredients to combine.
2. Save 1 cup of marinade to glaze chicken and then marinate trimmed chicken thighs for 8-12 hours in the refrigerator.
3. Drain chicken of marinade and discard marinade.
4. Grill chicken thighs until cooked through and keep warm.
5. Brush grilled thighs with reserved glaze.
6. In a large metal bowl, mix Reser's Shredded Homestyle Slaw with the toasted sesame seeds and green onions and set aside.
7. To assemble sandwich, cut rolls in half and grill cut side until golden brown.
8. Place grilled chicken atop bottom roll, top with slaw, and place grilled roll atop the slaw.