Hawaiian Grilled Chicken Sliders

Yield: 28 each 6 oz servings

Ingredients:

Sesame Scallion Slaw

- 7 lbs 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-inch 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 the 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.

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8. Place grilled chicken atop bottom roll, top with slaw, and place grilled roll atop the slaw.

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