

Cranberry Chipotle Chicken Sliders

Featuring Jenny Lee Cinnamon Cranberry
Recipe by Cody Baxter



Ingredients:

2 large chicken breasts, 12 slices sharp cheddar cheese,
12 slices Jenny Lee Cranberry Cinnamon Swirl Bread

Apple Coleslaw Ingredients:

1 (16-ounce) package angel hair coleslaw, 1 granny smith
apple, cored, thinly sliced, 1/4 cup mayonnaise, 1-2 tbsp.
cider vinegar, 1 tbsp. lemon juice, 1 tbsp. poppy seeds
1-1/2 tsp. sugar, 1/2 tsp. celery seeds, 1/2 tsp. salt

Cranberry Chipotle Barbecue Sauce Ingredients:

1/2 cup canned whole cranberry sauce, 1/4 cup ketchup,
2 tbsp. molasses, 1 tbsp. cider vinegar, 1/2 tsp. salt, 1/4 tsp.
chili powder, 1/4 tsp. pepper, 1/4 tsp. onion powder,
1/2 tsp. ground chipotle pepper, 1/4 tsp. dried thyme

Instructions:

- Add all the apple slaw ingredients to a large bowl and mix until well combined. Taste and add additional sugar, vinegar, and salt to taste. Set aside.
- Bring a small pot of water to a boil. Add the chicken breasts and boil for 15-20 minutes until cooked through. Let cool and set aside.
- Whisk together the barbecue sauce ingredients in a small sauce pan. Bring to a gentle simmer and let cook for 2-3 minutes until slightly thick.
- In a medium-sized mixing bowl, shred the cooked chicken breasts. Add the cranberry chipotle barbecue sauce, and mix well.
- When ready to serve, lay the bread in a single layer on a baking sheet. Top with sliced cheddar and broil until melted (approximately 1-2 minutes).
- Top the cheesy buns with approximately 1/4 cup of cranberry-chipotle chicken followed by the apple poppy seed slaw. Serve immediately.

