

# Rotisserie Chicken Gliders

## Ingredients

- 1 package Sweet Hawaiian rolls
- 1 rotisserie chicken shredded
- 3 tablespoon spicy mayo (You can also add sirracha to your regular mayo)
- 4 slices smoked provolone cheese
- ¼ cup sliced pickles
- 1 tomato thinly sliced
- ½ red onion thinly sliced
- 2 tablespoon unsalted butter
- 2 cloves garlic grated
- 2 tablespoon fresh parsley chopped
- ½ teaspoon kosher salt

## Directions

1. Preheat your oven to 350°F.
2. Using a serrated knife, cut the Kings Hawaiian rolls in half lengthwise. Place in a baking dish.
3. Spread an even layer of spicy mayo on the bottom half of the bread.
4. Scatter the shredded rotisserie chicken evenly over the top of the spicy mayo.
5. Place the sliced cheese on top of the chicken.
6. Layer on the sliced tomatoes, onions, and pickles.
7. In a small bowl, combine melted butter, minced garlic, fresh chopped parsley, and salt.
8. Put the top half of the rolls on. Then spread the garlic butter evenly on top of the rolls using a pastry brush.
9. Cover the baking dish with aluminum foil and bake at 350°F for 20 minutes covered, and then 5 minutes uncovered until golden brown.
10. Enjoy!

MADE WITH LOVE

by Teresa Forehand