

## Chicken Slaw Sliders

### Ingredients:

- 2 cups grated jicama or cabbage
- 1 large carrot, grated
- 1/4 cup finely diced onion
- 3 tablespoons chopped cilantro
- 1/2 cup mayonnaise
- 2 tablespoons white vinegar
- 1 teaspoon sugar
- Salt and pepper to taste
- 1/4 cup blue cheese crumbles, plus more for top if desired
- 2 cups shredded fried chicken (or chicken strips)
- 6 small dinner rolls, cut in half



### Directions

1. Combine jicama or cabbage, carrot, onion, and cilantro in a medium bowl.
2. Combine mayonnaise, vinegar, sugar, salt, pepper, and blue cheese in a small bowl. Pour dressing over the slaw, tossing to combine.
3. Place 1/3 cup of the chicken on the bottom half of each roll. Top chicken with a large spoonful of slaw and additional blue cheese crumbles if desired. Add the top half of the roll and serve immediately.

*Makes 6 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***