

Baked Curry Chicken Sliders with Spiced Greek Yogurt



Yield: Makes about 8 sliders

Prep Time: 2 hours + overnight marinate

Cook Time: 30 minutes

Ingredients:

for the curry chicken:

2 cups buttermilk

2 pounds boneless skinless chicken thighs

2 cups panko crumbs

1 1/2 teaspoons curry powder (*more if you like it extra curry-y!)

salt and pepper

for the spiced Greek yogurt:

1/2 cup plain Greek yogurt

1 teaspoon cumin (*more if you want)

tomatoes, sliced

arugula

brioche slider sized buns

Directions:

for the curry chicken:

In a plastic container, place chicken and pour buttermilk over chicken. Place in fridge for at least two hours or for better results, overnight.

Preheat oven to 400 degrees. Place a wire rack on a baking sheet and spray with non-stick cooking spray. In a large bowl, combine panko, curry, and salt and pepper. Take a piece of chicken and dredge it through the panko and place on wire rack. Repeat until all chicken has been dredged. Bake chicken for 15 minutes and then flip chicken and bake for another 15 minutes or until golden brown!

for the spiced Greek yogurt:

In a small bowl, combine Greek yogurt and cumin.

To serve: Take a slider bun and put a teaspoon of the spiced Greek yogurt on the top and bottom of the bun. Take a tomato slice and place it on the bottom of the bun. Top the tomato slice with a piece of chicken then arugula and top with bun!