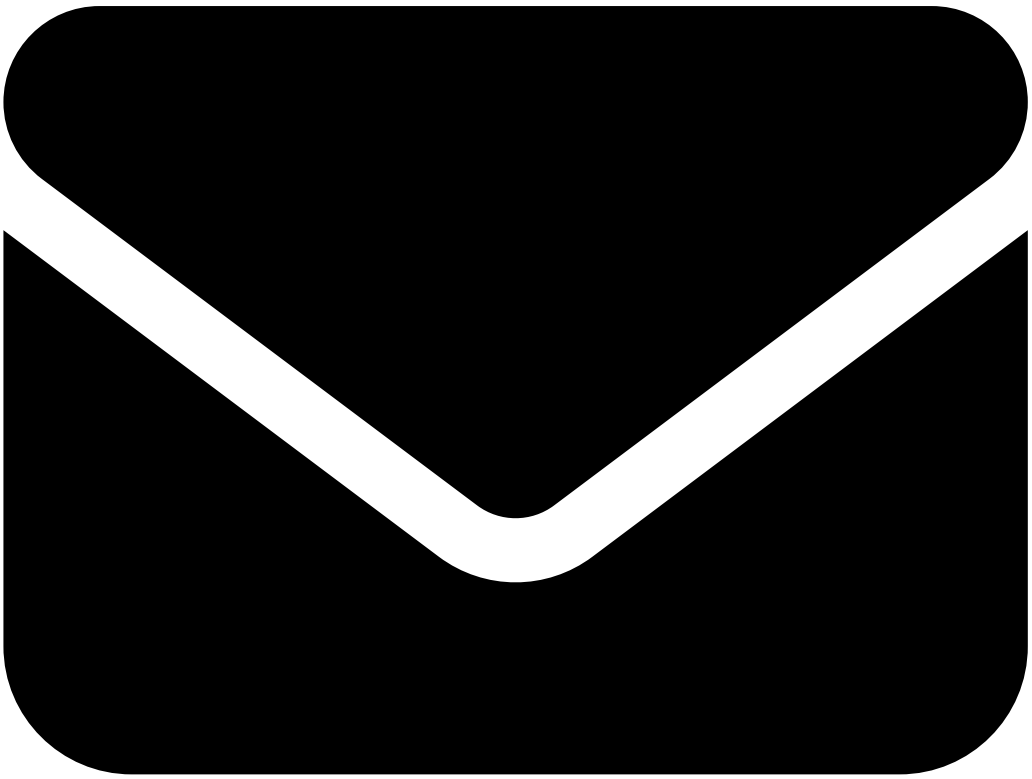
Air Fryer Chicken Parmesan Sliders

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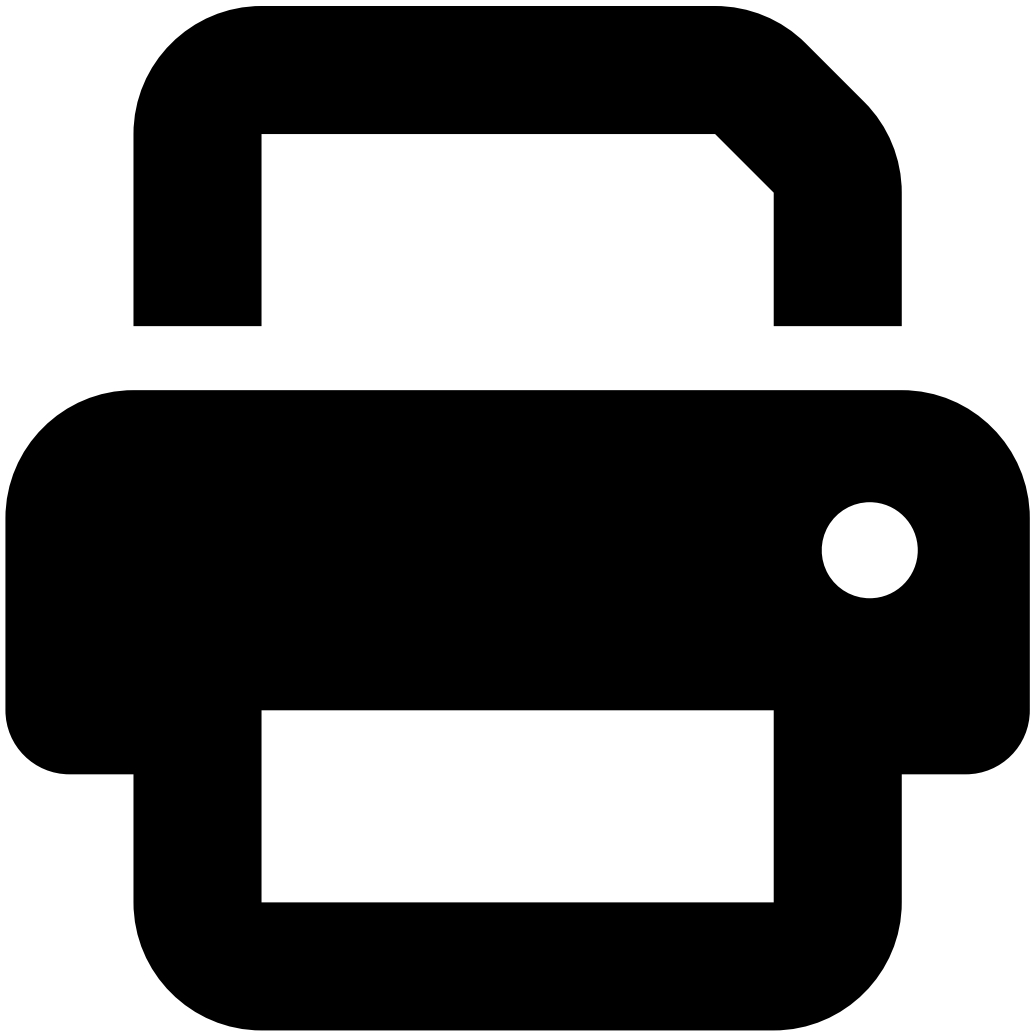
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SMS



These Air Fryer Chicken Parmesan sliders are not your typical sandwiches. No, this little sandwiches are bursting with melt in your mouth parmesan chicken tenders, marinara, and oozing with cheese. Our first eatery was a hole in the wall submarine sandwich sub, and this chicken parmesan sandwich was one of the top sellers.

Many years later it’s still the same ingredients, but I’ve lightened it up by using my air fryer, instead of frying the chicken in oil. Like I said many times before my Toaster Oven/ Air fryer is my most used small kitchen appliance.

3 Tips When Making Air fryer Chicken Parmesan Sliders

When making these Air fryer Chicken Parmesan Sliders you can use chicken tenders or the less expensive whole chicken breast.

But if you are using the full breast be sure to cut them the same size for even cooking. Second, don’t crowd the fryer basket, leave enough room between the chicken for the air to circulate for even browning.

Third, if you want a crisper crust spray the chicken with oil spay. I didn’t use any oil spray in this recipe. Just one more thing ,

please leave me a comment if you make this recipe and please don’t forget to tag me on Instagram. I love hearing from you, it’s my favorite part!!!!

Air Fryer Chicken Parmesan Sliders



Crispy air-fried chicken tenders are layered onto toasted Italian rolls with marinara, melted mozzarella, and Parmesan for an easy, cheesy Chicken Parmesan sandwich.

- 1 lb chicken tenders
- 4 crusty Italian rolls
- 2 cup grated bread crumbs
- 1 cup grated parmesan cheese
- 2 tbsp chopped Italian parsley
- 1 egg slightly beaten
- 2 tbsp milk
- 2 cups prepared marinara sauce
- 2 cups shredded mozzarella

- ½ cup grated parmesan
- Salt and pepper to taste

1. Salt and pepper the chicken
2. Mix the bread crumbs, parmesan cheese and Italian parsley together
3. In a separate bowl mix the egg and milk together
4. Dip the chicken first in the egg mixture than the bread crumbs pressing breadcrumbs into the chicken
5. Turn air fryer to 400 set timer for 12 to 15 minutes
6. In the air fryer basket lay the chicken tenders flat being sure not to overcrowd them
7. Air fry the chicken tenders 5 to 7 minutes per side
8. Turn air fryer to bake option set at 350 toast the buns until warm and crisp
9. Meanwhile warm the prepared marinara sauce
10. Top the toasted buns with the chicken then the marinara sauce and mozzarella
11. Return to oven and toast just until the cheese melts