

Long Livo

Ham and Cheese Sliders Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Sliders

- [ ] 1 package (12 count) Hawaiian sweet rolls
- [ ] 12 slices turkey ham
- [ ] 12 slices Swiss cheese
- [ ] 2 tablespoons Dijon mustard

For the Butter Topping

- [ ] 1/2 cup (1 stick) unsalted butter, melted
- [ ] 1 tablespoon finely minced onion
- [ ] 1 teaspoon Worcestershire sauce
- [ ] 1/2 teaspoon poppy seeds (optional)
- [ ] 1/4 teaspoon garlic powder
- [ ] Salt and pepper to taste

Instructions

1. Preheat your oven to 350°F (175°C). Without separating the individual rolls, slice the entire sheet of Hawaiian rolls in half horizontally, creating a top and bottom layer. Place the bottom half in a 9x13 inch baking dish.
2. Spread the Dijon mustard evenly over the bottom layer of rolls. Then, layer the turkey ham slices evenly across the rolls, followed by the slices of Swiss cheese. Gently place the top half of the rolls back on.
3. In a small bowl, whisk together the melted butter, minced onion, Worcestershire sauce, poppy seeds (if using), garlic powder, and a pinch of salt and pepper.
4. Using a pastry brush, generously brush the entire butter mixture over the tops of the rolls, making sure to get some in the cracks between the rolls.
5. Cover the baking dish with aluminum foil and bake for 15 minutes. Then, remove the foil and continue baking for another 5-7 minutes, or until the tops are golden brown and the cheese is completely melted and bubbly.
6. Remove from the oven and let the sliders rest for about 5 minutes. This helps them set. Then, use a sharp knife to slice along the pre-scored lines to separate them into individual sliders. Serve warm.

Nutrition per serving

280 kcal	14 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- You can assemble these the night before, cover, and refrigerate. Add a few extra minutes to the baking time if starting from cold.
- For a different flavor, try using cheddar cheese and adding a thin layer of mayonnaise instead of mustard.
- These are perfect for potlucks and parties – they travel well and are always a hit.