

SERVES: 6-12 PREP TIME: 5 MIN COOK TIME: 20 MIN SKILL LEVEL:





# **SWEET & SAVORY SLIDERS**

### **INGREDIENTS:**

- 1 package of Hawaiian sweet rolls
- 3/4 pound sliced deli ham
- 3/4 pound cheddar, Monterey Jack or havarti cheese, sliced
- 6 tablespoons butter, melted
- 1 tablespoon Dijon mustard
- 1 tablespoon poppy seeds
- 2 teaspoons dried minced onion
- 2 teaspoons Worcestershire sauce cooking spray or vegetable oil

### **ITEMS TO GATHER:**

apron

aluminum foil

large serrated bread knife 9x13 glass baking dish medium microwave-safe bowl pastry brush measuring spoons oven mitts paper towels spoon for stirring



## **GET COOKIN'!**

### **INSTRUCTIONS:**

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat the oven to 350°F.

Line the baking dish with aluminum foil. Spray the foil with cooking spray or pour 1 teaspoon of oil onto foil and spread around with a paper towel. Set aside.

Take the rolls out of the packaging keeping the rolls connected (do not pull them apart or try to slice them individually). Using a large serrated bread knife, slice the rolls in half, like a hamburger bun, so you have one large top piece and one large bottom piece. Carefully set the top to the side. Place the connected bottom part into the baking dish.

Using about half of the ham, make an even layer of ham across all of the rolls in the dish.

For the next layer, evenly place the cheese across the top of the ham layer.

Using the remainder of the ham, make another even layer of ham on top of the cheese.

Carefully place the top of the rolls on top of the ham and cheese layers.

Cut the butter into 1 tablespoon pieces. Place butter into the microwave-safe bowl. Place bowl in the microwave and cover with a paper towel or plate. Heat for 30 seconds. Using a spoon, stir. Repeat until melted, watching the butter and stopping as soon as the butter has melted. Use oven mitts to remove the bowl from the microwave.

Add the mustard, poppy seeds, onion and Worcestershire sauce to the butter. Stir with the spoon until combined.

Using a pastry brush, generously brush on the butter mixture to the tops of the rolls.

Cover the baking dish with aluminum foil. Using oven mitts place the dish into the oven (or ask an adult for help). Bake for 15 minutes or until the cheese has melted and rolls are warm and toasty. Using oven mitts remove from the oven.

Slice into individual sliders and serve immediately.

### ENJOY!

©2021 Haggen • 210114-09

