



Ham and Cheese Sliders

Submitted by
Lindsay Boidock

Ingredients

12 Hawaiian style rolls, cut in half
¾ pound deli ham, thinly sliced
½ pound Swiss cheese, sliced
6 tablespoons butter, melted
2 teaspoons Dijon mustard
2 teaspoons poppy seeds
1½ teaspoons dried minced onion
1 teaspoon Worcestershire sauce
1 tablespoon chopped parsley
Cooking spray

Directions

1. Heat oven to 350 degrees.
2. Coat sheet pan with cooking spray. Place bottom half of rolls on the pan.
3. Layer the ham on the rolls, then layer the cheese over the ham.
4. Place the tops of the rolls over the cheese.
5. In a small bowl, whisk together the butter, mustard, poppy seeds, dried onion and Worcestershire sauce.
6. Drizzle the butter mixture over the tops of the rolls.
7. 7. Cover the sandwiches with foil and bake for 15 minutes or until cheese is melted. Uncover the rolls and bake for an additional 3 to 5 minutes until the tops of the rolls are lightly browned.
8. Sprinkle the parsley over the top. Cut into individual sandwiches and serve immediately.

Want to spice it up? See full recipe with variations at www.Dinneratthezoo.com/ham-and-cheese-sliders/