



HAM AND CHEESE SLIDERS

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Easy and delish app.

DIRECTIONS:

1. Preheat oven to 350
2. Spray 9 x 13 dish with cooking spray
3. Slice rolls down the middle and leave intact
4. Spread mayo on the bottom layer of rolls and place on the bottom of pan.
5. Layer ham, cheese, then place the top layer of buns on.
6. Mix melted butter, dijon, honey, poppy seeds, minced onion and worcestershire sauce until mixed and pour evenly over rolls.
7. Cover with foil and bake for 10-12 minutes until cheese is bubbly and rolls are golden brown.

INGREDIENTS:

- 1 package hawaiian rolls or slider buns 12
- 1 pound thinly sliced ham
- 1 package swiss cheese 12 slices
- 1/4 cup mayo
- 1/2 stick butter
- 1 tbsp dijon mustard
- 1 tbsp honey
- 1 tbsp poppy seeds
- 1/2 tbsp dried minced onion
- 1 tsp Worcestershire sauce