

Turkey sliders with slaw

- **11 Ingredients**
 - **3 Method Steps**
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- ☐
500g Ingham [Turkey Mince](#)
- ☐
1/2 cup fresh breadcrumbs
- ☐
1/2 cup coarsely grated cheddar cheese
- ☐
3 green onions, thinly sliced
- ☐
2 tbsp olive oil
- ☐
12 small panini rolls
- ☐
300g packet coleslaw mix
- ☐
1/3 cup finely chopped fresh flat-leaf parsley leaves
- ☐
1/4 cup honey mustard salad dressing
- ☐
6 green oak leaf lettuce leaves, torn
- ☐
3 dill pickles (cucumbers), thinly sliced

- ☐

- **Step 1**

Place mince, breadcrumbs, cheese and onion in a medium bowl. Season with salt and pepper. Mix well to combine. Using heaped tablespoons of mixture at a time, shape into 12 patties.

- **Step 2**

Heat oil in a large non-stick frying pan over medium-high heat. Cook patties for 3-4 minutes each side or until browned and cooked through.

- **Step 3**

Meanwhile, place coleslaw, parsley, dressing and 1 tablespoon water in a medium bowl. Toss gently to combine. To assemble, top each panini base with lettuce, coleslaw, then a patty and pickle slices. Sandwich with panini tops and secure with toothpicks.
