

Bacon Egg and Cheese Sliders

Prep time: 15 min

Cook time: 30 min

Ready in: 45 min

Servings: 12

Ingredients:

12	Hawaiian Sweet Rolls
16	Ounces of bacon
	-or-
∞	Bacon bits
6	Eggs
¼	Cups milk
½	Teaspoons salt
¼	Teaspoon pepper
8	Slices cheese
¼	Cups butter
½	Teaspoons onion powder
½	Teaspoons garlic powder
1	Teaspoons dried parsley

Directions:

1. Preheat oven to 350
2. Prepare bacon according to package directions. Drain on paper towels and set aside.
3. In a small mixing bowl combine eggs, milk, salt and pepper. Whisk until combined. Pour into skillet over medium low heat and scramble. Remove from heat and set aside.
4. Slice Hawaiian rolls horizontally and place the bottoms of the rolls into a 13x9 inch baking dish.
5. Layer scrambled eggs, bacon and cheese on top of rolls. Place the top of the rolls on top.
6. Slice the buns following the lines of the rolls to form individual sandwiches.
7. Mix together butter, onion powder, garlic powder and parsley in a small bowl. Brush on top of buns.
8. Bake for 10-15 minutes or until heated through and cheese is melted.