

Ham and Swiss Sliders

Prep time: 10 min

Cook time: 20 min

Ready in: 30 min

Servings: 12

Ingredients:

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| 24 | Hawaiian sweet rolls |
| 24 | Ham |
| 6 | Swiss cheese, cut |
| 1/3 | Cup mayonnaise |
| 1 | Tablespoon poppy seeds |
| 1 ½ | Tablespoons dijon mustard |
| ½ | Cup butter melted |
| 1 | Tablespoon Onion Powder |
| ½ | Teaspoon Worcestershire sauce |

Directions:

1. Preheat oven to 350
2. Cut rolls in half and spread mayo onto 1 side of rolls
3. Place a slice of ham and cheese into roll
4. Place rolls close together in a baking dish
5. Whisk poppy seeds, mustard, melted butter, onion powder, and Worcestershire sauce
6. Pour all over the rolls covering tops
7. Cover with foil and cook for 10 minutes or until cheese is melted
8. Uncover and cook for 2 minutes or until tops are slightly browned