



baked ham and cheese sliders

Ingredients

- ¾ cup melted butter
- 1 ½ tablespoons dijon mustard
- 1 ½ teaspoons worcestershire sauce
- 1 ½ tablespoons poppy seeds
- 1 tablespoon dried minced onion
- 24 mini sandwich rolls or 12 large rolls
- 1 pound thinly sliced cooked deli ham
- 1 pound thinly sliced swiss cheese

Instructions

step 1: preheat the oven to 350 degrees f (175 degrees c) and grease a 9×13-inch baking dish.

step 2: in a bowl, mix together melted butter, dijon mustard, worcestershire sauce, poppy seeds, and dried onion until well combined.

step 3: separate the sandwich rolls into tops and bottoms. arrange the bottom halves in a single layer in the prepared baking dish.

step 4: layer half of the ham over the roll bottoms. add a layer of swiss cheese, then top with the remaining ham.

step 5: place the roll tops over the ham and cheese layers. pour the butter mixture evenly over the top of the rolls.

step 6: bake in the preheated oven for about 20 minutes, or until the rolls are golden brown and the cheese is melted.

step 7: slice through the layers to separate into individual sandwiches. serve warm.