



Honey Mustard Ham Sliders



4-6 servings



15 minutes

INGREDIENTS

- 12 Hawaiian rolls (or any soft dinner rolls)
- 12 slices of ham lunch meat
- 12 slices of cheese (cheddar, Swiss, or any cheese of choice)
- $\frac{1}{4}$ cup honey mustard sauce (store-bought or homemade)
- 2 tbsp melted butter (optional)
- 1 tbsp Dijon mustard (optional, for extra tang)
- 1 tbsp brown sugar (optional, for added sweetness)

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease or line a 9x13 baking pan with parchment paper.
2. **Assemble the Sliders:** Slice the Hawaiian rolls in half horizontally, keeping them intact. Lay the bottom halves of the rolls in the baking pan. Layer with a slice of ham and a slice of cheese for each slider. Place the top halves of the rolls over the cheese and ham.
3. **Prepare the Glaze:** In a small bowl, mix together the honey mustard sauce, melted butter, Dijon mustard (optional), and brown sugar (optional).
4. **Drizzle the Glaze:** Pour the glaze evenly over the top of the rolls, ensuring each one is coated with the sweet, tangy sauce.
5. **Bake the Sliders:** Cover the pan with aluminum foil and bake for 15-20 minutes.
6. **After baking,** remove the foil and bake for an additional 5-7 minutes, or until the cheese is melted and the tops of the rolls are golden.
7. **Serve:** Let the sliders cool for a minute, then slice them into individual portions. Serve warm and enjoy!