Ham and Cheese Sliders



Ham and Cheese Sliders are a crazy good combination of ham and Swiss cheese baked to golden perfection. They're hands down the BEST appetizer around!

★★★★★
4.70 from 983 votes

Course	Appetizer
Cuisine	American
Keyword	Ham and cheese sliders, ham and swiss sliders, ham sliders
Prep Time	10 minutes
Cook Time	20 minutes
Total Time	30 minutes
Servings	12 sliders
Calories	313kcal
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Ingredients

- 12 slider buns (Hawaiian rolls are recommended)
- 12 slices deli ham
- 8 slices Swiss cheese
- 2 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- ½ cup butter melted
- ½ tablespoon onion powder
- ½ teaspoon Worcestershire sauce
- 2 tablespoons poppy seeds

Instructions

1. Preheat oven to 350 degrees F.
2. Cut slider buns in half and place the bottoms in a greased casserole dish.
3. Mix together mayo and Dijon mustard then spread over the bottom buns.
4. Place the ham on the slider buns, overlapping the pieces.
5. Place the Swiss cheese on the ham, and then place the tops of the slider buns.
6. In a small bowl, combine melted butter, onion powder, Worcestershire sauce, and poppy seeds.
7. Pour the butter mixture over the sliders and cover the casserole dish with aluminum foil. Bake for 10 minutes, then remove the foil and continue baking for 10 more minutes, or until the cheese melts.
8. Remove from the oven. Use a sharp knife to cut the sliders apart. Serve warm and enjoy!

Nutrition

Calories: 313kcal | Carbohydrates: 17g | Protein: 13g | Fat: 20g | Saturated Fat: 10g | Cholesterol: 55mg | Sodium: 453mg | Potassium: 98mg | Fiber: 1g | Sugar: 2g | Vitamin A: 390IU | Calcium: 185mg | Iron: 1.2mg

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