Turkey Cranberry Sliders

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These sliders are great for using up Thanksgiving leftovers!

Prep Time	Cook Time	Total Time
15 mins	25 mins	40 mins

Course: Main Course Cuisine: American Keyword: Thanksgiving
Servings: 12 sliders Calories: 201kcal

Ingredients

- 1 package Hawaiian Sweet Rolls 12 count
- 2 cups diced turkey
- 1 cup cranberry sauce or relish
- 6 slices Swiss or favorite cheese
- 6 tbsp butter
- 1 tbsp yellow mustard
- 1 tbsp Worcestershire sauce
- 1/2 tbsp dried minced onion
- salt and pepper to taste
- Parmesan cheese optional
- dried parsley optional

Instructions

1. Preheat oven to 350.
2. Cover 9x13 baking pan with foil. Spray with cooking spray.
3. Remove rolls from package in one piece.
4. Cut entire slab of rolls in half lengthwise. (You will end up with one slab of "tops" and one slab of "bottoms".)
5. Place bottom slab in foiled cover pan.
6. Layer with turkey, cranberry sauce and cheese. (NOTE: You may need to warm the cranberry sauce for a few seconds in the microwave to make it a spreadable consistency.)
7. Add top slab of rolls.

8. Melt butter in microwave and whisk in remaining ingredients (except parm. cheese and parsley). Pour evenly over rolls.
9. Cover with foil and let sit for 5-10 minutes.
10. Bake covered for 20 minutes.
11. Uncover and cook 5 additional minutes.
12. (Optional) Sprinkle with Parmesan cheese and parsley.
13. Slice into individual sliders and serve warm.

Notes

You may want to toast the rolls before assembling if you are worried about the bottoms getting soggy from the butter.

Nutrition

Calories: 201kcal | Carbohydrates: 24g | Protein: 7g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 37mg | Sodium: 188mg | Potassium: 58mg | Fiber: 1g | Sugar: 13g | Vitamin A: 225IU | Vitamin C: 1mg | Calcium: 6mg | Iron: 1mg

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