

## **Baked Ham & Cheese Sliders**

A simple ham and cheese sandwich topped with a delicious sauce and baked to melted perfection. An easy meal to serve the whole family!

**Servings:** 6 (2 sliders per person)

Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes

## **Ingredients**

- 1 lb. Stoltzfus Meats chipped cooked ham
- 1 lb. thiny sliced Swiss cheese
- 3/4 cup melted butter
- 1 1/2 Tbsp. Dijon mustard
- 1 1/2 tsp. Worcestershire sauce
- 1 1/2 Tbsp. poppy seeds
- 1 Tbsp. minced onion
- 12 slider rolls (can use Hawaiian or potato rolls)

## **Directions**

- 1. Preheat oven to 350 degrees F. Spray a 9"x13" pan with cooking spray.
- 2. In a bowl, mix together butter, mustard, Worcestershire sauce, poppy seeds, and onion.
- 3. Place the bottom pieces of each roll into the prepared baking dish. Layer the Stoltzfus Meats ham and cheese onto the rolls. Place the tops of the rolls onto the sandwiches.
- 4. Pour the butter mixture evenly over the rolls, brushing to cover the surfaces of the rolls.
- 5. Bake until the rolls are lightly browned and the cheese has melted, about 20 minutes. Slice into individual rolls to serve.





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