



Ham & Swiss Sliders

Ingredients

- 3 tablespoons unsalted butter, at room temperature
- 2 tablespoons Dijon mustard
- 1 1/2 tablespoons sweet pickle relish
- 1 (12-count) package Hawaiian Dinner Rolls, halved lengthwise
- 3/4 pound thinly sliced smoked deli ham
- 8 slices Swiss cheese
- 2 tablespoons unsalted butter, melted
- 1 teaspoon poppy seeds

Instructions

- Preheat oven to 375 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
- In a small bowl, combine butter, Dijon and relish. Spread mixture on top half of dinner rolls; set aside.
- Place bottom half of dinner rolls onto the prepared baking sheet. Top with ham, cheese and top of dinner rolls. Brush tops of dinner rolls with butter; sprinkle with poppy seeds.
- Place into oven and bake until golden brown and toasted, about 15-18 minutes. Let stand 5 minutes.
- Serve warm.