



## *Holiday Ham Sliders*

Recipe courtesy of Chef Linsey, ALDI Test Kitchen

Prep time: 10 minutes

Cook time: 25 minutes

Servings: 6

- Carlini Canola Cooking Spray
- 3 ounces Happy Farms Preferred Cranberry White Cheddar, shredded
- 3 ounces Happy Farms Preferred Plain Havarti Cheese, shredded
- 12 ounces L'oven Fresh Hawaiian Sweet Rolls
- 2 tablespoons Burman's Spicy Mustard
- 1/4 cup sliced red onion
- 12 ounces Appleton Farms Spiral Sliced Half Ham
- 1/4 cup sliced green apple
- 4 tablespoons Countryside Creamery butter, melted
- 1/2 teaspoon Stonemill Garlic Powder
- 1/4 teaspoon ground Stonemill Sea Salt
- 1/2 teaspoon Stonemill Parsley Flakes

Heat oven to 350 F.

Line 9-by-13-inch baking pan with aluminum foil and coat with cooking spray. In small bowl, combine cranberry white cheddar and havarti cheeses. Reserve. Remove entire package of rolls and, keeping rolls connected, slice in half horizontally. Place bottom half of rolls in baking pan. Spread with spicy mustard.

Top with red onion, ham, apple, cheese mixture and bun tops.

In small bowl, combine butter, garlic powder, salt and parsley flakes. Pour over sandwiches. Cover with foil and bake 15 minutes. Remove foil. Bake 10 minutes more.

Remove from pan and separate sandwiches; serve immediately.

Source: ALDI

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