

Zucchini Bread Recipes

Turkey And Cheese Sliders Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Sliders

- [ ] 1 package (12 count) Hawaiian sweet rolls
- [ ] 1 lb ground turkey (93% lean)
- [ ] 1/2 cup finely diced onion
- [ ] 1 clove garlic, minced
- [ ] 1 teaspoon Worcestershire sauce
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 1/4 teaspoon paprika
- [ ] 6 slices provolone cheese, cut in half

For the Butter Topping

- [ ] 4 tablespoons unsalted butter, melted
- [ ] 1 teaspoon Dijon mustard
- [ ] 1/2 teaspoon garlic powder
- [ ] 1/4 teaspoon onion powder
- [ ] 1/2 tablespoon poppy seeds (optional)

Instructions

1. Preheat your oven to 350°F (175°C). Without separating the rolls, slice the entire sheet of Hawaiian rolls in half horizontally, so you have a top and a bottom slab. Place the bottom slab in a 9x13 inch baking dish.



2. In a skillet over medium heat, cook the ground turkey with the diced onion, breaking it up with a spoon. Cook until the turkey is no longer pink and the onion is soft, about 8-10 minutes. Stir in the minced garlic, Worcestershire sauce, salt, pepper, and paprika, and cook for one more minute. Remove from heat and let it cool slightly.



3. Spread the warm turkey mixture evenly over the bottom slab of rolls. Layer the halved provolone cheese slices over the turkey, covering it completely. Place the top slab of rolls on the cheese.



4 In a small bowl, whisk together the melted butter, Dijon mustard, garlic powder, and onion powder. Using a pastry brush, generously brush this butter mixture over the tops of the rolls. Sprinkle with poppy seeds if using.



5 Use a sharp knife to gently score the tops along the roll lines, so they're easy to separate after baking. Bake for 12-15 minutes, or until the rolls are golden brown and the cheese is melted and bubbly.



6 Let the sliders rest in the pan for about 2-3 minutes before using the knife to fully cut them apart along the scored lines. Serve warm.



Nutrition per serving

280 kcal	16 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the turkey mixture cool a bit before assembling prevents the bottom bun from getting soggy.
- You can easily double this recipe for a larger crowd using a bigger baking dish.
- Feel free to add a thin layer of mayonnaise or your favorite sauce on the bottom bun before adding the turkey for extra moisture.