



Turkey Manhattan Sliders

Ingredients Needed for Turkey Manhattan Sliders

- 1 package Aunt Millie's Hawaiian dinner rolls 12 ct.
- 6 slices provolone cheese
- 4 cups mashed potatoes
- 2 cups turkey gravy
- 1½ pounds turkey
- 2 tablespoon butter, melted
- salt and pepper, to taste



Directions | Yield: 12 servings of Turkey Manhattan Sliders

1. Cut rolls in half.
2. Place the bottoms in a deep baking pan large enough to hold 12 sandwiches, about 11×14-inch. Lay the provolone across the rolls.
3. Top the rolls in the pan with mashed potatoes, turkey, and gravy.
4. Place the top of the rolls on the sandwiches.
5. Brush with melted butter and sprinkled with black pepper.
6. Cover with foil and bake at 350°F for 15 minutes.
7. Remove foil and bake an additional 15 minutes to allow the rolls to crisp.
8. Remove from the oven to cool and serve. Enjoy your Turkey Manhattan Sliders!

