



Turkey Manhattan Sliders

Ingredients Needed for Turkey Manhattan Sliders

- 1 package Aunt Millie's Hawaiian dinner rolls 12 ct. or Live Carb Smart Hawaiian Dinner Rolls
- 6 slices provolone cheese
- 4 cups mashed potatoes
- 2 cups gravy
- 1½ pounds turkey, sliced
- 2 tablespoon butter, melted



Directions | Yield: 12 servings of Turkey Manhattan Sliders

1. Cut the rolls in half. Place the bottoms in a deep baking pan, about 11×14 inches, large enough to hold 12 sandwiches.
2. Layer the provolone over the bottom rolls, then top with turkey, mashed potatoes, and gravy. Place the remaining rolls on top.
3. Brush the tops with melted butter. Cover with foil and bake at 350°F for 15 minutes.
4. Remove the foil and bake for an additional 15 minutes, until the rolls are crisp and golden.
5. Remove from the oven, let cool slightly, and serve. Enjoy your Turkey Manhattan Sliders!

