



Turkey Pesto Sliders

Ingredients Needed for Turkey Pesto Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- Jar of Pesto (reserve 3 T. for Pesto Garlic Butter Mixture)
- 1/2 lb of leftover turkey or sliced deli turkey (10-12 slices)
- 1/3 lb sliced Swiss cheese 6-8 slices
- 4 T. butter, melted
- 1/2 t. garlic powder
- 1/4 t. salt
- 1/4 t. black pepper



Directions for Turkey Pesto Sliders

1. Preheat oven to 350°F. Use a baking sheet or 13×9 in. pan for the Turkey Pesto Sliders.
2. Slice the Hawaiian rolls in half lengthwise. Spread an even layer of pesto, turkey and cheese on top.
3. In a small mixing bowl, combine melted butter, salt, pepper, pesto, and garlic powder. Arrange the sliders to your pan or baking sheet, then spread the mixture evenly over the sliders.
4. Cover the sliders with foil and place in the oven for 15 minutes, or until they are soft and the cheese is melted. Uncover and cook for an additional 2 minutes. Remove from oven and serve turkey pesto sliders immediately.

