

## **Sliders ~ Done 3 Ways**

### **Chicken & Mozzarella Sliders**

6 thinly sliced boneless chicken breasts  
Salt and pepper  
1 tablespoon olive oil  
1 Roma tomato, thinly sliced  
12 fresh basil leaves  
1 (8 ounce) package fresh Buffalo Mozzarella, sliced  
12 slider buns, split

½ cup mayonnaise, combined with store-bought pesto, to taste

#### **Directions:**

Cut chicken breasts in half to fit a slider bun. Season both sides of chicken with salt and pepper. Lightly oil a grill or pan-grill over medium heat. Grill chicken until no longer pink inside, about 5 minutes each side. Set aside.

Toast slider buns by grilling them cut-side-down.

For each sandwich, layer cooked chicken breast, tomato slice, fresh basil leaf, and Buffalo Mozzarella slice between the toasted slider buns and top with a dollop of the pesto mayonnaise before securing them with a bamboo pick.

### **Cheese Steak Sliders**

Grilled rib-eye steak, sliced thin  
12 Provolone cheese slices  
Caramelized onions  
Sautéed mushrooms  
12 slider buns, split

#### **Directions:**

Grill the steak to desired doneness on a lightly oiled grill or pan-grill over medium heat. Set aside.

Toast slider buns by grilling them cut-side-down on the grill.

For each sandwich, layer the sliced, cooked steak with a provolone slice ~ top with the caramelized onions and sautéed mushrooms between the toasted slider buns. Secure with a bamboo pick.

### **Cuban Pork Sliders**

Pork tenderloin, sliced  
Ham, thinly sliced  
12 slices of Swiss cheese  
Kosher dill pickle chips  
Dijon mustard  
12 slider buns, split

**Directions:**

Cook the pork tenderloin to desired doneness. Slice, and set aside.

Toast the slider buns by grilling them cut-side-down on the grill. Once toasted, spread both cut side of buns with Dijon mustard.

For each sandwich, layer the sliced, cooked pork with a slice of Swiss cheese and the Kosher dill pickle chips between the toasted slider buns. Secure with a bamboo pick.