

### Cheesesteak Sliders

**FILLING**

Spread cut sides of roll bottoms with 4 oz. softened **cream cheese**. Heat 1 Tbsp. **olive oil** in a large skillet over medium-high heat. Cook 1 sliced **green bell pepper** and 1 sliced **yellow onion** until tender and starting to brown, about 8 minutes. Add 1 Tbsp. **Worcestershire sauce** and ¼ tsp. **salt**. Stir in 8 oz. thinly sliced **cooked top sirloin steak** or deli roast beef and ½ cup sliced **pickled peppers** (such as cherry peppers or peperoncini peppers). Arrange beef mixture over cream cheese. Top with 4 oz. sliced **provolone cheese**.

**TOPPING**

1 Tbsp. chopped **fresh parsley**

### Meatless Buffalo Sliders

**FILLING**

Spread cut sides of roll bottoms and tops with ⅔ cup **creamy blue cheese dressing**. Prepare 2 (13.5-oz.) pkg. **frozen buffalo-style cauliflower wings** according to package directions. Arrange wings on roll bottoms; top with ¼ cup thinly sliced **red onion**.

**TOPPING**

½ tsp. **celery seeds**

**EXTRAS**

½ cup shredded **carrot** and 2 cups shredded **romaine lettuce**

### Spring Sliders

HANDS-ON 15 MIN TOTAL 40 MIN  
MAKES 12 SUBMITTED BY JULIANA HALE  
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**ingredients**

1 (12-oz.) pkg. Hawaiian sweet rolls (12 rolls)

**FILLING**

3 Tbsp. butter, melted

**TOPPING**

**EXTRAS**

**directions**

1. Preheat oven to 350°F. Holding your knife parallel to the cutting board, halve rolls horizontally. *[For easy assembly, wait until after baking to cut into individual sliders.]* Put roll bottoms in a 2-qt. rectangular baking dish. Top with **FILLING** and roll tops. Brush roll tops with butter and sprinkle with **TOPPING**.
2. Bake, covered, 15 minutes. Bake, uncovered, until filling is hot and roll tops are lightly browned, 10 to 15 minutes more. Let cool 5 minutes. Add **EXTRAS** (if applicable), removing roll tops as needed.

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### Cuban-Style Sliders

**FILLING**

Spread cut sides of roll bottoms and tops with ½ cup **honey mustard**. On roll bottoms, layer 12 oz. sliced **deli ham**, 6 oz. sliced **Swiss cheese**, and ¾ cup **dill pickle slices**.

**TOPPING**

2 tsp. **poppy seeds**

**EXTRAS**

1 **cornichon** (on a pick)

### Brie and Apple Sliders

**FILLING**

Spread cut sides of roll bottoms with ½ cup **pecan butter** or almond butter and ½ cup **apricot preserves**. Top with 8 oz. thinly sliced **Brie cheese** and 1 thinly sliced **Granny Smith apple**. Sprinkle with ¼ tsp. **crushed red pepper**.

**TOPPING**

1 tsp. chopped **fresh rosemary**

### Breakfast Sliders

**FILLING**

Cook 8 slices coarsely chopped **bacon** in an extra-large skillet until crisp. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Pour off all but 1 Tbsp. grease from skillet. Whisk together 8 **eggs**, ¼ cup **milk**, 2 Tbsp. chopped **fresh chives**, ½ tsp. **salt**, and ¼ tsp. **black pepper** in a large bowl. Add egg mixture to skillet. Cook over medium heat, running a spatula around edges as mixture sets and lifting egg mixture to let uncooked portion flow underneath. Continue cooking until egg mixture is just cooked through, 2 to 3 minutes. (Surface will still be moist.) Remove from heat. Fold in 1½ cups **shredded white cheddar cheese** and the bacon. Put egg mixture on roll bottoms.

**TOPPING**

1 Tbsp. **everything bagel seasoning**

**EXTRAS**

2 cups packed **baby spinach**



*Small but mighty*, sliders star as shareable apps or the center of your plate. Choose from five renditions of our formula to find your *new favorite bite-size* breakfast, lunch, or dinner.

BY NATALIE MECHEM | PHOTOS BRIE GOLDMAN  
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*slide into spring*