

## **Cuban Sliders**

From [tasteofhome.com](http://tasteofhome.com)

### **Ingredients**

2 packages (12 ounces each) Hawaiian sweet rolls  
1-1/4 pounds thinly sliced deli ham  
9 slices Swiss cheese (about 6 ounces)  
24 dill pickle slices

Topping:

1/2 cup butter, cubed  
2 tablespoons finely chopped onion  
2 tablespoons Dijon mustard

### **Instructions**

1. Preheat oven to 350°. Without separating rolls, cut each package of rolls in half horizontally; arrange bottom halves in a greased 13x9-in. baking pan. Layer with ham, cheese and pickles; replace top halves of rolls.
2. In a microwave, melt butter; stir in onion and mustard. Drizzle over rolls. Bake, covered, 10 minutes. Uncover; bake until golden brown and heated through, 5-10 minutes longer.