

Swiss Chicken Sliders

Sara Martin - Whitefish, MT
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Servings: 6

1/2 cup mayonnaise
3 tablespoons yellow mustard
12 mini buns, split
12 slices deli ham
3 cups rotisserie chicken, shredded
6 slices Swiss cheese, cut in half

Preheat the oven to 350 degrees.

In a small bowl, mix the mayonnaise and mustard. Spread the bun bottoms and tops with the mayonnaise mixture.

Layer the bottoms with ham, chicken and cheese. Replace the tops. Arrange in a single layer in a 15x10-inch baking pan.

Bake, covered, until heated through and the cheese is melted, 10 to 15 minutes.

Per Serving (excluding unknown items): 563 Calories; 47g Fat (74.0% calories from fat); 33g Protein; 4g Carbohydrate; trace Dietary Fiber; 110mg Cholesterol; 493mg Sodium. Exchanges: 4 Lean Meat; 5 Fat; 0 Other Carbohydrates.