

Sandwiches

Chipotle 'N' Cheese Sliders

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Servings: 12

Start to Finish Time: 15 minutes

1 pound ground beef
1/2 medium onion, finely chopped
3 tablespoons tomato paste
salt and pepper
1 cup mayonnaise
2 tablespoons chipotle hot sauce
olive oil
12 dinner rolls, halved
12 leaves baby lettuce greens
3 medium vine tomatoes, cut into 1/2-inch slices
12 mini slices medium cheddar cheese (or six regular slices, halved)

In a medium bowl, combine the beef, onion, tomato paste, 2 teaspoons salt and 1 teaspoon pepper. Use hands to mix.

Form the mixture into patties, about two inches wide.

In a small bowl, mix the mayonnaise and chipotle hot sauce until well combined. Set aside.

Lightly toast the dinner rolls in a toaster oven.

Meanwhile, cook the patties on medium-high heat in the olive oil in a nonstick saute' pan or griddle, about 2 minutes per side.

Spoon the chipotle mayonnaise onto the bottom buns.

Top with a few leaves of baby greens, one slice of tomato, a meat patty and a slice of cheese. Top with the remaining bun half.

Stick a long toothpick through each slider.

Serve with extra chipotle mayonnaise in a bowl.

Per Serving (excluding unknown items): 339 Calories; 28g Fat (71.8% calories from fat); 9g Protein; 15g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 310mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Vegetable; 3 Fat.