

Choco Fever Dream

Turkey and Cheese Sliders – Perfect Game Day Appetizer

10 min Prep time	**8 min** Cook time	**18 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 soft dinner rolls
- [ ] 12 oz sliced turkey breast
- [ ] 6 slices sharp cheddar cheese
- [ ] 2 tbsp melted butter
- [ ] 1 tsp Dijon mustard
- [ ] 1 tbsp fresh parsley, chopped

Instructions

1. Preheat the oven to 350°F (175°C). Place the rolls on a baking sheet and brush the tops with melted butter.
2. Spread a thin layer of Dijon mustard on the inside of each roll.
3. Layer two slices of turkey and one slice of cheddar on the bottom half of each roll.
4. Return the assembled sliders to the oven for 5-7 minutes, until the cheese melts and the rolls are lightly golden.
5. Remove, sprinkle with fresh parsley, and serve warm.

Nutrition per serving

210 kcal	15 g	20 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using frozen turkey, thaw fully and pat dry before assembling.
- A dash of garlic powder on the butter adds depth without overpowering.
- For a spicy kick, add a thin slice of jalapeño between turkey and cheese.