

Italian Cold Cut Sliders

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Ingredients:

15 slider rolls
9 slices provolone cheese
7 oz sliced hard salami
5 oz sliced pepperoni
6 oz prosciutto
½ cup pepperoncini slices, drained
9 slices mozzarella
2 TBSP olive oil
1 tsp Italian seasoning

Directions:

- *Grease a 9 X 13 baking dish. Preheat oven to 325 degrees.
- *Keeping them attached as much as possible, cut the rolls in half and cover the bottom of the baking dish with the bottoms of the rolls. You may need to detach some of the rolls to fit them into the pan.
- *Layer the provolone slices onto the rolls, top with hard salami, pepperoni, prosciutto, pepperoncini slices, then the mozzarella. Cover with the roll tops and press down gently.
- *Mix the olive oil and the Italian seasoning, and brush onto the tops of the rolls.
- *Cover with tin foil and bake for 25 minutes.
- *Cut into individual sandwiches to serve.