Fried Mortadella Sliders

Servings: 6 **Prep Time**: 10 minutes **Cook Time:** 5 minutes
Difficulty: Easy **Total Time**: 15 minutes

About the Dish:

A Volpi-inspired take on chef Anthony Bourdain's iconic mortadella sandwich. These fried mortadella sliders are made for sharing and built around bold, simple ingredients. Crisp, caramelized mortadella is layered with melted provolone and tucked into toasted mini kaiser rolls for a rich, indulgent twist on a beloved classic. Perfect for a picnic spread or weekend brunch, these sliders are as easy to make as they are undeniably craveable.

Ingredients:

- (12 oz) Volpi Sliced Mortadella
- (6) Mini Kaiser Rolls
- (6 slices) Provolone Cheese
- (1 tbsp) Olive Oil
- (2 tbsp) Butter
- (3 tbsp) Mayonnaise
- (3 tbsp) Dijon Mustard

Directions:

1) Preheat a large skillet over high heat and add a light drizzle of olive oil.
2) Add small piles of mortadella to the pan (one to two piles per sandwich). Cook over high heat until the bottom is caramelized and golden brown. Flip the mortadella stacks, then top with provolone cheese. Allow the cheese to melt, then remove from the heat.
3) Add butter to the same pan and toast the slider rolls until golden brown. Remove from heat. Spread mayonnaise on one half of each roll and Dijon mustard on the other.
4) Assemble each slider by placing the fried mortadella and melted cheese onto the prepared rolls. Close the sandwiches.
5) Transfer to a serving tray and serve warm!