

Crispy Prosciutto & Cheese Sliders

Servings: 12 Sliders | **Difficulty:** Easy | **Prep Time:** 15 minutes | **Total Time:** 40 minutes

About the Dish:

These Crispy Prosciutto & Cheese Sliders are the perfect savory addition to your Father's Day celebration. Crispy Volpi Prosciutto is layered onto soft Hawaiian rolls with fig preserves, Swiss and Fontina cheeses, then finished with a savory garlic butter and Parmesan topping before baking until warm and golden. This elevated twist on classic ham and cheese sliders delivers big flavor in every bite while staying simple enough for the whole family to help make and enjoy together.

Ingredients:

For the Sandwich:

- (3 oz) Volpi Sliced Prosciutto
- (1 pack) 12ct Hawaiian Rolls, halved
- (3/4 cup) Fontina Cheese, shredded
- (3/4 cup) Swiss Cheese, shredded
- (1/4 cup) Fig Preserves
- (1/4 cup) Parmesan Cheese, grated

For the Butter Topping:

- (1/2 cup) Butter, melted
- (2 tbsp) Dijon Mustard
- (2 tbsp) Worcestershire Sauce
- (1 tbsp) Thyme
- (1 tbsp) Garlic, minced
- (1 tsp) Black Pepper

Directions:

- 1) Preheat the oven to 400° F.
- 2) Arrange the prosciutto on a parchment-lined baking sheet. Bake until crispy, 8-10 minutes.
- 3) Place the bottom half of the dinner rolls on a separate baking sheet lined with parchment paper. Spread the fig preserves over the bottom half of the rolls then layer with shredded fontina and swiss cheese, and top with crispy prosciutto. Place the top half of the rolls over the prosciutto, gently pressing down to secure.
- 4) In a bowl, mix butter, dijon mustard, worcestershire sauce, thyme, garlic, and some black pepper. Pour or brush the butter mixture evenly over the rolls.
- 5) Cover the rolls with foil and bake for 10 minutes. Remove the foil and continue baking for another 10-15 minutes until the cheese has melted.
- 6) Remove the rolls from the oven, slice, and top with extra thyme and parmesan cheese before serving!