



## Air Fryer Ham and Cheese Sliders

### Description

### Ingredients

- 1 package Hawaiian Sweet Rolls one dozen
- $\frac{1}{4}$  cup mayonnaise
- $\frac{1}{4}$  cup honey mustard
- 12 slices ham
- 6 slices swiss cheese
- 3 tablespoons butter melted
- 2 tablespoons brown sugar
- 2 teaspoons Worcestershire Sauce
- 1 teaspoon onion powder
- $\frac{1}{2}$  teaspoon garlic powder
- 2 teaspoons poppy seeds optional

### Instructions

- Preheat the air fryer to 300°F (150°C).
- In a small bowl, combine the melted butter with the brown sugar, Worcestershire sauce, onion powder, garlic powder, and poppy seeds.
- Cut the Hawaiian Rolls in half. Spread mustard on one side of the roll and mayonnaise on the other side.
- Place the bottom halves of the rolls into the air fryer basket in a single layer. Fold the cheese slices and cut them in half before adding them to the roll.
- Add the ham slices on top of the cheese.
- Top with the other half of the Hawaiian roll, then brush the tops with the butter and seasoning mixture.
- Air fry at 300°F (150°C) for 8-10 minutes until the cheese has melted and the tops are golden

brown.

## Notes

Notes:

- Lightly toast the rolls to prevent sogginess before using.
- Consider changing up the flavors with different meats, cheeses, sauces, and seasonings.
- I have a basket style air fryer so if you have a rack, place the rolls on a baking sheet that will fit in your air fryer.
- Wattage and size of air fryer may change the cooking time. Adjust the cooking time as needed until the cheese is melted and the bread is golden brown.

## Nutrition

Calories: 316kcal Carbohydrates: 10g Protein: 17g Fat: 22g Saturated Fat: 8g Polyunsaturated Fat: 6g Monounsaturated Fat: 7g Trans Fat: 0.02g Cholesterol: 55mg Sodium: 843mg Potassium: 219mg Fiber: 0.3g Sugar: 7g Vitamin A: 161IU Vitamin C: 0.4mg

### Category

1. Air Fryer Recipes

### Date

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