

Hot Italian Sub Sliders: The Ultimate Party-Ready Mini Sandwiches

Perfect for parties, these sliders are simple to prepare and can be made in advance.



OVEN
350°F

TIME
15 min

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INGREDIENTS

12 slider rolls
1/2 pound sliced salami
1/2 pound sliced ham
1/2 pound sliced pepperoni
1 cup provolone cheese, shredded
1/2 cup banana peppers, sliced
1/4 cup olive oil
1 tablespoon Italian seasoning
Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. Slice the slider rolls in half and place the bottom halves in a baking dish.
3. Layer the salami, ham, and pepperoni evenly over the bottom halves of the rolls.
4. Sprinkle the shredded provolone cheese and banana peppers on top of the meats.
5. Place the top halves of the rolls on the sandwiches.
6. In a small bowl, mix the olive oil, Italian seasoning, salt, and pepper. Brush this mixture over the top of the rolls.
7. Bake in the preheated oven for about 15-20 minutes, or until the cheese is melted and the tops are golden brown.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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