

## Easy Baked Italian Sliders: Loaded with Meats & Cheese

Get ready to bring a taste of your favorite deli to your kitchen with these incredible



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

12 pack rolls, halved lengthwise (Kings Hawaiian rolls recommended for best results)  
6 oz package of ham, thinly sliced  
5 oz package of salami, thinly sliced  
5 oz package of pepperoni, thinly sliced  
9 slices provolone cheese  
1/3 cup pepperoncini, sliced (mild or hot, to your preference)  
1/3 cup pickled hot cherry peppers, sliced (adjust to heat preference)  
1/4 cup salted butter, melted  
1 tsp Italian seasoning  
2 cloves garlic, crushed (fresh recommended over jarred)  
1 cup marinara sauce, warmed for dipping

### DIRECTIONS

1. Let's get these delicious : Italian Sliders baked!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Assemble : Roll Base: Lay the bottom half of the 12-pack rolls (still connected as a sheet) on a baking sheet or oven-safe pan.
4. Layer : Fillings: Layer the slices of ham evenly over the bottom rolls. Then top with the salami slices, followed by a layer of pepperoni. Next, arrange the 9 slices of provolone cheese over the meats. Finish the filling layers with the sliced hot cherry peppers and sliced pepperoncini, distributing them evenly.
5. Add : Top Buns: Carefully replace the top half of the rolls over the layered fillings. Set the assembled sliders aside.
6. Prepare : Garlic Butter Topping: In a small bowl, combine the 1/4 cup melted salted butter with 1 teaspoon Italian seasoning and 2 cloves crushed fresh garlic. Mix thoroughly to combine all ingredients.
7. Brush : Butter Topping: Using a pastry brush, liberally brush the seasoned butter mixture over the entire top surface of the sliders. Be sure to get into all the nooks and crannies between the rolls for maximum flavor and browning.
8. Bake: Cover the baking sheet or pan containing the sliders tightly with aluminum foil. Bake in the preheated oven for about 20 minutes.
9. Brown : Top: Remove the foil and continue to bake for an additional 10 minutes, or until the tops of the rolls are golden brown and the cheese is thoroughly melted and bubbly.

10. **Serve:** Remove from the oven. Allow the sliders to cool for just a few minutes before slicing them apart along the original cuts of the rolls. Serve warm, with a side of warmed marinara sauce for dipping if desired.

## SWAPS & NOTES

**Rolls:** Kings Hawaiian rolls are highly recommended for their sweetness and soft texture that bakes up perfectly.

Other slider buns or even regular dinner rolls could work, but may yield a different result.

**Deli Meats:** The ham, salami, and pepperoni create a classic Italian combo.

You can swap in other thinly sliced meats like turkey, roast beef, or capicola.

## TIPS FOR SUCCESS

**Kings Hawaiian Rolls:** They really do make a difference for a soft, slightly sweet base that toasts perfectly.

**Thinly Sliced Meats:** Using thinly sliced deli meats ensures the layers are easy to bite through and allows the flavors to meld.

**Don't Skimp on Butter:** Brushing the tops generously with the seasoned butter ensures a delicious golden crust and adds incredible flavor.

**Cover with Foil:** Covering initially traps steam, melting the cheese and heating the fillings thoroughly without burning the tops of the rolls.

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

Original recipe: <https://chefmaniac.com/easy-baked-italian-sliders-loaded-with-meats-cheese/>