

Savory Italian Deli Sliders on Hawaiian Rolls for Easy Party Food

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OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 Hawaiian sweet rolls
1/2 pound sliced ham
1/2 pound sliced salami
1/2 pound sliced pepperoni
1/2 pound sliced provolone cheese
1/4 cup mayonnaise, optional
1/2 cup unsalted butter, melted
1 teaspoon garlic powder
1 teaspoon Italian seasoning
Salt and pepper, to taste
Optional: sliced banana peppers or roasted red peppers

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F and lightly grease a 9x13-inch baking dish.
2. Slice the rolls: Without pulling the rolls apart, slice the full slab of Hawaiian rolls horizontally. Place the bottom half in the prepared baking dish.
3. Layer the fillings: Spread mayonnaise over the bottom half if using. Layer the ham, salami, pepperoni, and provolone cheese evenly across the rolls. Add banana peppers or roasted red peppers if you want an extra pop of flavor. Place the top half of the rolls over everything.
4. Make the seasoned butter: In a small bowl, stir together the melted butter, garlic powder, Italian seasoning, salt, and pepper until combined.
5. Brush and bake: Pour or brush the butter mixture evenly over the tops of the rolls, making sure the surface is well coated. Cover the dish with foil and bake for 15 minutes.
6. Finish uncovered: Remove the foil and bake for another 10 minutes, or until the tops are golden and the cheese is fully melted.
7. Slice and serve: Let the sliders cool for a few minutes, then cut into individual portions and serve warm.

SWAPS & NOTES

Hawaiian rolls are what give these sliders their signature soft, slightly sweet bite, but any connected dinner rolls can work if needed.

Provolone is a great match for the Italian deli flavors, though mozzarella can be substituted for a milder meltier finish.

The mayonnaise is optional, but it adds a little creaminess that helps tie the layers together.

Banana peppers bring a tangy zip, while roasted red peppers add

sweetness and color.

TIPS FOR SUCCESS

Keep the rolls connected when slicing and assembling.

This makes the process faster and helps everything bake evenly.

Use a serrated knife so you can cut the rolls cleanly without tearing them.

Covering the sliders for the first part of baking helps the cheese melt thoroughly while preventing the tops from browning too quickly.

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

Original recipe: <https://chefmaniac.com/savory-italian-deli-sliders-on-hawaiian-rolls-for-easy-party-food/>