

---

# Trio of Sliders

## Description

There's nothing basic about these sliders! Each one has its own unique flavor and will be a great way to nibble your way through the game without getting too full on one item.

Total time: 40 min Yield: 9 servings

## Ingredients

assorted rolls  
4 cup cooked chicken breast, sliced (divided)  
1/2 cup store-bought pesto  
1/2 cup tomato (diced)  
provolone cheese (sliced)  
1/2 cup + 1 small onion (julienned)  
1/2 cup barbecue sauce  
cheddar cheese, sliced  
1 cup long eggplant (julienned)  
1 cup red bell pepper (julienned)  
2 tsp Italian seasoning  
salt & pepper (to taste)  
2 Tbsp extra virgin olive oil

Prep Time: 40 min Cooking Time: 0 minutes Total Time: 40 min

## Instructions

To assemble the sliders, prep the rolls by slicing them sideways, leaving  $\frac{1}{4}$  uncut to help keep the sliders together.

For the chicken pesto slider, in a small bowl add 2 cups sliced chicken, pesto and tomato and toss to combine. Then place a folded slice of provolone into a roll and stuff the roll with approximately  $\frac{1}{2}$  cup of the mix.

For the BBQ chicken slider, in a small bowl add the 2 cups sliced chicken,  $\frac{1}{2}$  cup onion and barbecue sauce and toss to combine. Fold sliced cheddar cheese into a roll and stuff with approximately  $\frac{1}{2}$  cup of the mix.

For the veggie slider, in a medium bowl, toss the eggplant, red bell pepper and 1 small onion with Italian seasoning, salt and black pepper and extra virgin olive oil. Then sauté in a medium frying pan until tender crisp, set aside to cool and then stuff each roll with vegan or regular cheese and approximately  $\frac{1}{2}$

---

cup of the mix.

**Recipe brought to you by:**

Chef Michi Holland