

Chipotle Sliders!

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Our bomb-diggity Bitchin' sliders are the rulers of the gameday snack kingdom. These short-king-cuties even come with little pickle crowns to show off their stuff! Feast upon fluffy Hawaiian rolls loaded up with Chipotle Bitchin' Sauce, beef, veggies and two kinds of cheese.

Serves:

4

Prep Time:

20 min

Cook Time:

15 min

Calories:

266

Ingredients

Measurement	Ingredient
1 tub	Chipotle Bitchin' Sauce
12	Hawaiian Rolls
1 lb	Ground Beef
1 tbsp	Olive Oil
1/2 cup	Provolone & Cheddar Cheese, shredded
6	Provolone Cheese, sliced
1	Orange Bell Pepper, sliced
1	Jalapeño, sliced
1	Red Onion, sliced
6	Pickles, sliced

Method

1. Preheat oven to 350°F
2. Cook ground beef. Slice and sauté veggies
3. Slice rolls in half and smother with Chipotle Bitchin' Sauce
4. Line bread with provolone slices and spread ground beef mixture evenly over the sliced cheese
5. Add veggies and drizzle more Chipotle Bitchin' Sauce on top
6. Place the top of buns over the burgers. Brush tops with olive oil and sprinkle with shredded cheese and oregano

7. Bake at 350°F for 12-15 minutes, or until cheese is melted and tops are golden brown
8. Add a pickle slice of your choosing on top and slide a toothpick through the middle. Ready to roll!