

## GUASTELLO'S VILLAGE MARKET

# 20 Minute Chicken Cheese Steak Sloppy Joe Sliders

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Yields 16 Sliders

### Ingredients

1-pound ground chicken or turkey  
1 tablespoon olive oil  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 sweet onion, sliced thin  
1 green pepper sliced thin  
1/2 cup sliced mushrooms (optional)  
2 tablespoons Worcestershire  
1/4 cup soy sauce  
1 tablespoon ketchup  
16 whole wheat slider buns or 4 regular whole wheat buns, toasted

### Cheese Sauce

1/2 tablespoon flour  
1/2 tablespoon butter  
3/4 cup milk (I used 2%)  
1/4 teaspoon mustard powder  
1 1/2 cups shredded provolone cheese  
2 tablespoons parmesan cheese, grated  
salt and pepper, to taste

### DIRECTIONS:

In large skillet over medium-high heat add the olive oil, brown the ground chicken, about 5-6 minutes. Add the onion, mushrooms and green pepper, cook another 5-10 minutes, until the onions start to get tender. Stir in the Worcestershire, soy sauce and ketchup and season with salt and pepper, bring up to a bubble and cook about 2 minutes.

While the chicken is cooking, make the cheese sauce. Melt the butter in a small sauce pan over medium-high heat. Stir in the flour and cook about 1 minute. Whisk in milk and mustard powder, bring up to a bubble and let thicken, about 2 minutes. Turn off heat and stir in the provolone cheese, parmesan cheese and a pinch of salt and pepper, stir until the cheese has melted.

To serve, place a scoopful of the chicken + pepper mixture onto the bottom of the slider buns, then top with the cheese sauce and add the top of the bun.

*Credit: halfbakedharvest.com*