

## GUASTELLO'S VILLAGE MARKET

# Roast Beef Sliders

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Makes 12

### Ingredients

6 -ounce tub French Onion Dip  
12 Hawaiian-style sweet rolls  
1 pound roast beef deli-sliced  
6 slices Swiss cheese  
1 cup French fried onions  
1/2 cup garlic butter spread melted  
Poppy seeds for garnish

### Instructions:

Preheat oven to 350 degrees. Spray a 9x13-baking dish with nonstick cooking spray and set aside.

Using a sharp knife, without separating the rolls, slice them in half. Place the bottom portion inside the prepared baking dish and spread with French Onion Dip. Top with an even layer of cheese, roast beef, fried onions, and the remaining roll tops.

In a microwave-safe dish, melt garlic butter spread and brush on the top of the rolls.

Bake for 15 minutes, remove from the oven and top with additional Dean's French onion dip. Cut the sliders and serve.

### Cook's Note:

In place of garlic butter spread, you can substitute 1/2 cup melted butter mixed together with 1/4 teaspoon garlic powder and 1/2 teaspoon dried parsley.

***Credit: realhousemoms.com***