pull-apart hawaiian sliders



featured product:
SUPERGREENS!

get more bang bang for your bite with these tasty hand-held bites.
easy to make and bake, and even easier to share with a crowd, these pull-apart sandwiches will be the hot hit at any friendly get-together.

ingredients

1-2 handfuls **organicgirl SUPERGREENS!**
12 hawaiian rolls sliced in half
1 lb ground beef
2 tablespoons teriyaki sauce (optional)
1 tsp onion powder
1 tsp garlic powder
2 teaspoons toasted sesame oil
¼ cup pickled asian veggies
8 slices pepper jack cheese
2 tablespoons melted butter, to top
cilantro to taste

homemade bang bang sauce:
¼ cup mayo
2 tablespoons sweet chili sauce
1 tablespoon sriracha

directions

1. preheat oven to 350°f (175°c).
2. in a skillet, cook the ground beef over medium heat with teriyaki sauce, onion, garlic powder, and toasted sesame oil until fully browned. drain any excess fat and season to taste. set the beef aside to cool slightly.
3. prepare the bang bang sauce in a small bowl: whisk together mayo, sweet chili sauce and sriracha until smooth.
4. place the bottom half of the hawaiian rolls on a baking sheet.
5. spread the bang bang sauce over the bottom of the rolls. add an even layer of cooked ground beef, then top with the chopped SUPERGREENS!, pickled asian veggies, and slices of pepper jack cheese.
6. place the top half of the rolls over the fillings and brush with melted butter.
7. bake for 10-12 minutes, or until the cheese is melted and bubbly.
8. remove sliders from the oven, dip in any remaining bang bang sauce, and garnish with fresh cilantro.