



Grilled Mortadella and Salami Sliders

READY IN



15 min.

SERVINGS



4

CALORIES



719 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 3 ounce thick mortadella
- 2 slices muenster cheese thick
- 8.5 ounce kettle potato chips
- 3 ounce thick genoa salami
- 8 slider buns mini
- 0.5 cup mustard yellow

Equipment

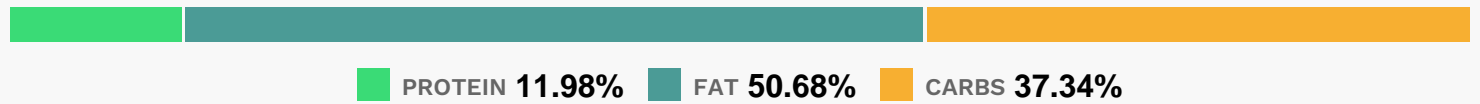
- frying pan

- grill
- grill pan

Directions

- Preheat a grill pan or outdoor grill over medium-high heat. Lightly make diagonal cuts both ways on the salami and mortadella, making sure not to cut completely through each slice. Grill the salami until it begins to get crisp and render some fat, 2 to 3 minutes. Then flip and top with a slice or 2 of muenster to fit. Grill until the muenster melts, 2 to 3 minutes.
- Remove from the pan and slice into 4 pieces to fit 4 slider buns. Repeat the process with the mortadella. Smear the buns with the mustard. Top 4 of the buns with 1 slice grilled salami and a few chips. Repeat with the mortadella and remaining buns.
- Serve to the kids but watch the adults try and eat them all.

Nutrition Facts



Properties

Glycemic Index:28.75, Glycemic Load:0.42, Inflammation Score:-4, Nutrition Score:19.228260797003%

Nutrients (% of daily need)

Calories: 718.66kcal (35.93%), Fat: 40.82g (62.81%), Saturated Fat: 9.35g (58.44%), Carbohydrates: 67.69g (22.56%), Net Carbohydrates: 61.96g (22.53%), Sugar: 5.77g (6.41%), Cholesterol: 42.14mg (14.05%), Sodium: 1494.08mg (64.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.71g (43.41%), Vitamin E: 6.46mg (43.05%), Selenium: 24.32µg (34.75%), Vitamin B5: 3.06mg (30.58%), Manganese: 0.55mg (27.61%), Vitamin B1: 0.41mg (27.47%), Phosphorus: 260.62mg (26.06%), Potassium: 903.39mg (25.81%), Vitamin B6: 0.49mg (24.69%), Vitamin B3: 4.82mg (24.07%), Fiber: 5.73g (22.9%), Iron: 3.66mg (20.34%), Calcium: 188.23mg (18.82%), Vitamin B12: 1.12µg (18.6%), Zinc: 2.59mg (17.26%), Vitamin C: 13.14mg (15.92%), Magnesium: 63.69mg (15.92%), Vitamin K: 14.47µg (13.78%), Vitamin B2: 0.22mg (13%), Copper: 0.22mg (10.76%), Folate: 22.39µg (5.6%), Vitamin A: 163.78IU (3.28%), Vitamin D: 0.3µg (1.98%)