



## Chicken Bruschetta Sliders

You can feel free to double and triple this recipe to feed a crowd or keep it for the 3 servings.

Preheat oven to 350°F

### *Topping*

1 cup (about 2)	Roma tomatoes, diced
1/2 cup	balsamic vinegar
1/4 tbsp	olive oil
1 clove	garlic, minced
1/4 tbsp	Italian seasonings
	Salt
	Ground pepper

In a small bowl combine tomatoes, vinegar, olive oil, garlic, Italian seasonings, salt and pepper to taste. Set aside.

### *Chicken Filling*

12 oz	chicken, cooked and shredded
1/2 tbsp	balsamic vinegar
1 clove	garlic, minced
	Salt
	Ground pepper

In a bowl, combine chicken, vinegar, garlic and salt and pepper to taste. Set aside.

6 count pkg	Hawaiian Rolls
3 slices	provolone cheese
3 slices	mozzarella cheese

1. Slice the rolls in half, place one half in the bottom of a baking sheet. Top with slices of provolone, top with the chicken mixture and then the topping, then mozzarella. Place the other half of the rolls on top.
2. Cover with foil and place into oven for 12 to 15 minutes or until cheese has melted.
3. Slice into individual sliders.