



HAWAIIAN SLIDERS

— SERVES: 4 • PREP TIME: 10 MINS • COOK TIME: 15 MINS —

INGREDIENTS:

SLIDER INGREDIENTS:

- 1 can SPAM® Classic
- 8 eggs, fried to your preference
- 2 white cheddar slices, cut into 8 squares
- 2-4 Del Monte® Pineapple Slices, grilled and cut into slider sized pieces
- 1 package King's Hawaiian® Original Sweet Hawaiian Sweet Rolls

MAYO INGREDIENTS:

- 1 cup Real Mayonnaise
- ½ cup Del Monte® Pineapple Slices
- 2 cloves Garlic, chopped
- 2 tablespoons Green Onions, mince
- Salt & Pepper to taste

PREPARATION:

MAYO PREPARATION:

STEP 1

Combine all ingredients with a whisk in a mixing bowl and chill until ready to serve. (Pineapple Mayo will last for about 5 days so you can prepare ahead of time)

SLIDER PREPARATION:

STEP 2

Cut your SPAM to fit dinner rolls.

STEP 3

Place SPAM in frying pan and cook until golden brown on the outside. Set aside.

STEP 4

Place pineapple in pan and let caramelize. Use cooking spray if needed. Set aside.

STEP 5

Cook fried eggs to your preference. We prefer our yolks runny, but most prefer an over medium.

STEP 6

Cut rolls into half and spread Pineapple Mayo on both sides of roll.

STEP 7

Throw SPAM back in pan at low to medium heat and melt cheese on top. Use a lid on top of pan to speed up the process.

STEP 8

Build your slider: Bottom roll, pineapple mayo, SPAM, grilled pineapple, egg, pineapple mayo, top roll.

