

# LAY'S® Kettle Cooked Cajun Sliders

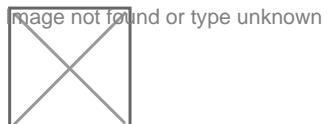
## Ingredients

- 1 ½ cups LAY'S® Kettle Cooked Cajun Spice Flavored Chips
- 1/4 cup unsalted butter
- 3 tbsp Cajun seasoning
- 1 tbsp spicy brown mustard
- 1 tsp brown sugar
- 1 tsp Worcestershire sauce
- 12 Hawaiian rolls
- 1/2 lb Cajun smoked sliced turkey
- 6-8 slices white American cheese



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	12

## Made with



**LAY'S® Kettle Cooked Cajun Spice Flavored Chips**

## How to make it

1. Preheat oven to 350°F.
2. Heat butter, Cajun seasoning, spicy brown mustard, brown sugar, and Worcestershire sauce together until the butter has melted. Stir to combine, then set aside.
3. Slice the rolls in half lengthwise, and place the bottom layer into an 8 x 11 dish. Top with the sliced turkey, cheese, and lightly crushed LAY'S® Kettle Cooked Cajun Spice Flavored Chips.
4. Place the top half of the rolls on top, then drizzle or brush with the reserved Cajun sauce.
5. Bake for approximately 10-15 minutes or until the cheese has melted and the tops of the rolls have lightly browned.
6. Separate into individual sliders and serve alongside a handful of extra LAY'S® Kettle Cooked Cajun Spice Flavored Chips!