

Foodnity Recipes

Roast Beef Sliders with Street Corn Topping

15 min Prep time	**15 min** Cook time	**30 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Sliders

- [ ] 12 slider buns
- [ ] 1 lb thinly sliced roast beef, cooked and shredded
- [ ] 1 tsp Dijon mustard, for spreading
- [ ] Salt and pepper to taste

Street Corn Topping

- [ ] 1 cup fresh corn kernels (or frozen, thawed)
- [ ] 1 tbsp unsalted butter
- [ ] 1 small red onion, diced
- [ ] 1 jalapeño pepper, seeded and minced
- [ ] 1/4 tsp smoked paprika
- [ ] 1/4 tsp garlic powder
- [ ] 2 tbsp mayonnaise
- [ ] 2 tbsp lime juice
- [ ] 1/2 cup chopped fresh cilantro
- [ ] 1/4 cup crumbled cotija cheese (optional)

Instructions

1. Start by preheating your oven to 350°F (175°C). I like to lightly toast the slider buns on a baking sheet for about 5 minutes; it just gives them a little more heart, so set those aside for a bit.
2. Get a skillet going over medium heat and melt your 1 tbsp unsalted butter. Stir in the 1 cup fresh corn kernels (or frozen, thawed) and let them cook until they're just tender, which usually takes about 3-4 minutes.
3. Now, toss in the diced red onion and minced jalapeño. Let those cook for another 2 minutes until they soften up and smell wonderful.
4. Stir in your 1/4 tsp smoked paprika, 1/4 tsp garlic powder, and a pinch of salt and pepper. Then, pour in the 2 tbsp mayonnaise and 2 tbsp lime juice. Mix it all together until it looks glossy and well combined—it's just lovely.
5. Gently fold in the 1/2 cup chopped fresh cilantro and the 1/4 cup crumbled cotija cheese (if you're using it). Just keep this warm over low heat while you finish the rest.
6. Take your 1 lb thinly sliced roast beef, cooked and shredded, and pat it dry with a paper towel. Season it lightly with salt and pepper—just a touch.
7. Slice each slider bun in half and spread a thin layer of 1 tsp Dijon mustard on the bottom half. Simple, but it adds a nice little zip.

8. Layer 2-3 slices of roast beef onto each bun, then top them with generous spoonfuls of that warm street corn mixture. Don't be shy here!

9. Finish them off by sprinkling extra cilantro leaves and a drizzle of lime over the sliders, then place your assembled sliders on a baking sheet.

10. Pop them in the preheated oven for 5 minutes, or until the cheese melts and the sliders are heated through. Serve them immediately while they're hot and melty.

Nutrition per serving

310 kcal	22 g	16 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a deli roast beef is a great time-saver.
- Cotija cheese is optional but adds a lovely salty finish.
- Patting the beef dry helps the seasoning stick better.