

# **Baked Meatball Sliders**

## **Why you'll love this Meatball Sliders recipe:**

Loaded with flavor: Meatballs drowned tangy marinara sauce and melty cheese – divine!

A delicious buttery glaze: The sliders are coated during a mixture of seasoning and melted butter – yes please!

An easy appetizer or dinner: These hearty sliders are great as an app or as a main.

## **How to make Baked Meatball Sliders**

Slice the rolls in half, place during a baking pan and layer on cheese meatballs and sauce. Add the tops back on.

Brush the buns together with your spread mixture.

Cover in foil and bake for 20 mins then remove foil, sprinkle with cheese and bake for an extra 10 mins.

Garnish, serve and enjoy!

## **What are the simplest meatballs to use?**

For easy I used frozen meatballs, you'll choose Italian, Swedish or homestyle – all of them work well. you'll – in fact – make your own meatballs if you're so inclined!

## **Can you make these Meatball Sliders before time?**

You sure can! These are great for parties because you'll prep it all and just before baking, cover n foil and place within

the fridge for a couple of hours until able to bake.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page (>) Or Open button (>) and don't forget to SHARE with your Facebook friends**

## TIPS!

- Use a preheated oven.
- Be sure to spritz your baking dish with non stick spray before adding the slider buns.
- Serve with additional warmed marinara for dipping, if desired.
- Garnish with some chopped fresh basil.



## Ingredients

- 12 meatballs; homemade or frozen thawed
- 1 package Hawaiian Rolls 12-count
- 12 slices Provolone cheese
- 24 ounces marinara or pasta sauce
- $\frac{1}{4}$  cup unsalted butter melted
- $\frac{1}{8}$  teaspoon freshly ground black pepper
- 2 medium garlic cloves minced
- $\frac{1}{2}$  teaspoon Italian seasoning
- $\frac{1}{8}$  teaspoon crushed red pepper flakes
- 2 tablespoons grated Parmesan cheese
- Fresh basil chopped



# Instructions

1. Spray a 9×13 inch baking sheet or dish with nonstick spray.
2. Slice the rolls in half horizontally and place rock bottom halves within the baking sheet pan.
3. Place 6 slices of cheese evenly over the roll bottom – the slices will overlap a touch .
4. Top the cheese with 12 meatballs (one per roll).
5. Top each meatball with 1 teaspoon of sauce.
6. Add the remaining 6 slices of cheese over the meatballs.
7. Place the tops of the buns on top.
8. In a small bowl, whisk together melted butter, black pepper, garlic, Italian seasoning and crushed red pepper. Brush the spread over the rolls.
9. Tightly cover the sliders with sprayed aluminium foil and bake at 350°F for 20 minutes.
10. Remove the foil, sprinkle with grated Parmesan and bake a further 10-15 minutes.
11. Remove from the oven and garnish with chopped fresh basil.
12. Serve with a side of sauce, if desired. Enjoy!