



Meatball Sliders

Makes: 24 sliders

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 24 homemade or store-bought meatballs
- 2 cups homemade or store-bought marinara sauce, plus more for dipping
- 2 (12-count) packages Hawaiian sweet rolls
- 2 cups shredded mozzarella cheese
- ½ cup fresh or grated parmesan cheese

For the Garlic Butter:

- 4 tbsp unsalted butter
- 1-2 cloves garlic, grated or minced
- 2 tsp Italian seasoning
- pinch salt & pepper

Instructions

Preheat oven to 350°F.

Lightly spray the inside of a 9 x13-inch baking dish with cooking spray. Without separating the rolls into individual rolls, cut the rolls in half horizontally as you would a bagel and place the bottoms in the baking dish, setting the tops aside for later.

Melt the butter in a small saucepan over medium-low heat. Add the garlic, Italian seasoning and a pinch of salt and pepper and heat until fragrant.

Brush a light layer of the garlic butter on the bottoms of the rolls, followed by about 2/3-1 cup of marinara sauce, depending on how saucy you want your sliders. Sprinkle half of the mozzarella and parmesan evenly over the sauce.

Next, add the meatballs. You can either place a whole meatball on each slider bun or you can cut the meatballs in half and distribute them evenly across the rolls. Sprinkle with the rest of the cheese.

On the cut side of the roll tops, spread another $\frac{2}{3}$ -1 cup of the marinara. Place the tops on the sliders. Brush the top of the sliders with the remaining garlic butter.

Bake until heated through and the cheese is nice and melty, about 15-20 minutes .

Serve with the remaining marinara as dipping sauce if desired.

Recipe by My Baking Addiction