Meatball Parmesan Sliders



Adapted • Shared by Steve J

Ingredients

- 1 pkg Kings Hawaiian Rolls
- 12 cocktail Meatballs (cooked)
- 1/4 c Tomato sauce
- 1/4-1/2 c mozzarella cheese (divided)
- 1/4 c parmesan cheese
- Parsley for garnish (optional)
- 4 tbs butter
- 1 tbs italian seasoning
- 1 tsp garlic butter

Instructions

1. First, cut small, deep circles into the center of each of the Hawaiian rolls without cutting through to the bottom.

2. Now using your fingers or the bottom of a small glass (like a shot glass), push down the center to create a bit of a bigger space.

3. Then brush the top and inside of the rolls with the garlic butter and bake them in the oven at 400 degrees for about 4 minutes or until they are lightly toasted.

4. Now, add a little bit of tomato sauce to the center of each hole and add a small piece of mozzarella cheese into each one.

5. Then add the warmed/ cooked meatballs and sprinkle them with parmesan cheese.

6. Then add the rest of the mozzarella cheese and place them in a 400 degree oven for about 5 minutes or until the cheese is melted. Keep an eye on them, they can burn easily because of the butter.

7. Let them cool slightly before garnishing with parsley (optional) and enjoy.

Notes

Source: Al Dente Diva
Author: Al Dente Diva

Imported Description

These meatball parmesan sliders are made with cocktail meatballs, mozzarella cheese and tomato sauce baked in garlic butter brushed Hawaiian rolls for a super easy and delicious dinner.