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Recipe Title: Momma's Garlic Bread Meatball Sliders

Recipe Ingredients:

For the sliders:

- 1 lb. ground beef
- 1 large egg
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 Tablespoon garlic powder
- 1/4 cup grated parmesan
- 2 Italian seasoning
- 1 Tablespoon canola or vegetable oil
- 1 cup marinara sauce
- 1 package dinner rolls, sheet of 12 rolls
- 12 slices mozzarella cheese

For the garlic butter:

- 4 Tablespoons melted butter
- 2 Tablespoons minced garlic
- 2 Tablespoons grated parmesan

Recipe Instructions:

For the meatball sliders:

1. Preheat the oven to 350 degrees F. Halve individual dinner rolls; set aside.
2. In a large bowl, combine beef, egg, salt, pepper, garlic powder, parmesan, and Italian seasoning. Mix until all ingredients are well blended. Shape mixture into 12 golf ball-sized meatballs; set aside on a plate.

3. Set a large pan to medium-high heat and add oil. Once hot, add meatballs and cook 1-2 minutes per side, then flip. (They do not need to be fully cooked at this point.) Remove meatballs to a paper-towel lined plate; drain excess fat in pan.
4. Pour marinara sauce into the pan and place meatballs in the sauce. Cook for 8-10 minutes, flipping meatballs occasionally, until sauce has reduced to a thick consistency. Remove from heat.
5. Place one meatball inside each halved dinner roll. Top with sliced mozzarella, then cover with dinner roll top. Place on a large baking sheet.

For the garlic butter:

1. In a small bowl, combine butter, garlic, basil, and parmesan, stirring until evenly mixed. Pour garlic butter mixture over top of the sliders. Bake for 15-20 minutes, until the rolls are golden brown and cheese is melted. Cut into individual sandwiches, and serve.