

Pull-Apart Meatball Sliders with Garlic Butter and Marinara

? Why I Love This Recipe



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 12 small dinner rolls or slider buns
- 12 cooked meatballs (beef or turkey)
- 1 cup marinara sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 tablespoons butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1 tablespoon chopped parsley (for garnish)

? Directions:

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 12 sliders

? Tips & Variations:

Make it spicy: Add red pepper flakes or spicy marinara for a kick.

Change the meat: Use chicken, plant-based meatballs, or mini meatloaf bites.

Cheese swap: Try provolone, fontina, or a blend of Italian cheeses.

Make ahead: Assemble up to 4 hours in advance and refrigerate. Bake when ready.

? Perfect Pairings:

Cheesy Chicken Sliders with Garlic Butter - double

the slider fun

Beer Cheese Dip - the ultimate warm and gooey companion

Sheet Pan Quesadillas - another crowd favorite

Blueberry Lemonade - refreshing and balances the richness

Peanut Butter Brownies - fudgy, sweet finish to a savory night

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in a 350°F oven or toaster oven for 5-7 minutes.

Freezer: Assemble without baking. Wrap and freeze. Bake from frozen, adding 5-7 minutes.

? More Recipes You'll Love:

Easy Cheesy Chicken Sliders

Beer Cheese Dip

Sheet Pan Quesadillas

Blueberry Lemonade

DIRECTIONS

1. 1 Preheat Oven:Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. 2 Prepare the Rolls:Without separating them, slice the tops off the dinner rolls. Hollow out a small portion from each bottom half to make room for the filling.
3. 3 Fill the Bombs:Spoon a little marinara sauce into each hollowed roll. Place a cooked meatball into each. Top with shredded mozzarella.
4. 4 Close the Sliders:Place the roll tops back on to cover the meatballs.
5. 5 Make Garlic Butter Topping:In a small bowl, mix melted butter with garlic powder and Italian seasoning. Brush generously over the tops of the rolls.
6. 6 Bake:Sprinkle grated Parmesan over the tops. Bake for 12-15 minutes, until golden brown and the cheese is bubbly and melted.
7. 7 Garnish & Serve:Sprinkle with chopped parsley and serve warm!
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16. ? Perfect Pairings: Build a party spread or weeknight feast with these tasty sides and desserts:
17. Cheesy : Chicken Sliders with Garlic Butter - double the slider fun
18. Beer : Cheese Dip - the ultimate warm and gooey companion
19. Sheet : Pan Quesadillas - another crowd favorite
20. Blueberry : Lemonade - refreshing and balances the richness
21. Peanut : Butter Brownies - fudgy, sweet finish to a savory night
22. ? Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 3 days.
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24. Freezer: Assemble without baking. Wrap and freeze. Bake from frozen, adding 5-7 minutes.
25. ? More Recipes You'll Love: Easy Cheesy Chicken Sliders

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