

Meatball Subs on a Stick - The Ultimate Party Appetizer

Meatball Subs on a Stick ??



OVEN
375°F

TIME
15 min

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INGREDIENTS

12 small meatballs (beef or turkey, homemade or store-bought)
12 cherry tomatoes
12 small mozzarella balls (bocconcini)
1 can refrigerated breadstick dough (or pizza dough, cut into strips)
2 tbsp olive oil
1 tsp Italian seasoning
½ tsp garlic powder
... cup grated Parmesan cheese
Marinara sauce, for dipping
Wooden skewers

DIRECTIONS

1. **Prep the Oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. **Cook the Meatballs:** Prepare the meatballs according to package directions or your favorite homemade recipe. Let cool slightly.
3. **Cut the Dough:** Unroll the breadstick dough and cut it into thin strips. Each strip should be long enough to wrap or fold between the other ingredients on the skewer.
4. **Assemble the Skewers:** Thread in this order: cherry tomato, mozzarella ball, meatball, then fold a strip of dough in a ribbon between layers. Repeat the pattern until the skewer is filled, leaving space at the bottom to hold.
5. **Season and Prep:** Place skewers on the lined baking sheet. Brush each with olive oil and sprinkle with Italian seasoning, garlic powder, and Parmesan cheese.
6. **Bake:** Bake for 12-15 minutes, or until the breadstick dough is golden brown and cooked through.
7. **Serve:** Serve warm with a side of marinara sauce for dipping.

SWAPS & NOTES

and Swaps Meatballs : Use pre-cooked frozen meatballs to save time, or make your own.

Turkey or plant-based options work too.

Mozzarella : Bocconcini or ciliegine mozzarella balls are ideal. If unavailable, cut a larger mozzarella into chunks.

TIPS FOR SUCCESS

Space the ingredients so the dough has room to puff up and bake evenly.

Chill skewers briefly before baking if the dough becomes too warm or sticky.

Use metal skewers if baking directly from frozen to avoid burning wooden ones.

Double the batch -they disappear fast!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/meatball-subs-on-a-stick-the-ultimate-party-appetizer/>