

Super Easy Pizza Meatball Sliders

Becky Gibbs

- 1 pkg Kings Hawaiian Sweet Rolls (or regular dinner rolls)
 - $\frac{3}{4}$ # pork sausage, rolled into small balls, browned (or frozen pork meatballs)
 - 1 bottle squeezed pizza sauce
 - $\frac{1}{4}$ c melted garlic butter
 - Italian seasoning to sprinkle
 - 6 oz shredded Mozzarella cheese
- Optional Ingredients: chopped mushrooms, Canadian Bacon, Pepperoni

Do not separate rolls. Put it in a pan. Make a hollow dip in each roll. Set aside tops. Squirt a small amount of pizza sauce in each roll. Add a meatball (and/or other optional ingredients). Push down. Add a little more sauce. Put the tops back on. Brush tops with melted garlic butter. Sprinkle a little Italian seasoning on each. Cover all with mozzarella cheese.

Bake 375 degrees for 20 minutes. Let set a few minutes before slicing.

You may serve with warmed marinara sauce for dipping.

This is a quick easy snack for after school, or great as appetizers for your next party.

Makes 12 serving.