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# MEATBALL PARMESAN SLIDERS

AL DENTE DIVA, APRIL 8, 2024



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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.

## Meatball Parmesan Sliders

*From the recipe collection of Tara Ippolito*

These meatball parmesan sliders are one of my favorite things to make for parties.



# MEATBALL PARMESAN

sliders

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Everyone just loves them and they're super easy to make, too.

I've received more compliments on these from family and friends than I can count.



Who wouldn't love mini meatball parms baked in garlic buttered Hawaiian rolls?

So I'm sure you can see why these are often on my party and get together menu.





Using jarred sauce and premade meatballs are huge time savers, too. I love super easy recipes like this that look impressive and hardly require any effort at all.

I hope you give this recipe a try. I know that if you do, you'll love these meatball sliders just as much as my family and friends do.

**Fast. Simple. Delicious.**

Did you know that I have a cookbook called [Fast Simple Delicious?](#)

It's 60 no fuss no fail comfort food recipes perfect for busy weekday dinners.





Click [HERE](#) to order your copy or click the 3 lines in the top right corner and click "Book". Thank you for the support.

## What should I serve with these meatball parmesan sliders?

Of course sides are always up to you so choose whatever you'd like.



## Frozen Roasted **GREEN BEANS**

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But if you're looking for some inspiration, [garlic parmesan fries](#) and a simple [roasted vegetable](#) would be fantastic choices here. I would highly recommend these [Frozen Roasted Green Beans](#).

What tomato sauce should I use for these meatball parmesan sliders?

For convenience sake, I used jarred sauce for these sliders but you can absolutely use your own sauce if you'd like.



I have a great homemade tomato sauce recipe [HERE](#) if you'd like to try it.

Raoe's, Carbone and Victorias are three that I'd highly recommend if you're looking for a great jarred sauce. They are a little pricier than the rest but they sure are good.

## Can I use homemade meatballs for these meatball Parmesan sliders?

Yes, you absolutely can use homemade meatballs for this recipe.

I used meatballs that I got from a local [gourmet market](#) that were delicious but use whatever you'd like.





Just be conscious of how tiny the Hawaiian rolls are when you're making the meatballs.

They'll need to fit inside the center so roll them on the smaller size.



I have a great homemade meatball recipe [HERE](#) but feel free to use your own recipe if you'd like, too.

## Meatball parmesan sliders ingredients





- Kings Hawaiian Rolls
- Cocktail meatballs (heated up/ cooked)
- 
- [Tomato sauce](#)
- Mozzarella cheese (hand shredded)
- Parmesan cheese (grated)
- Garlic butter- melted butter, Italian season, garlic powder.
- Parsley (optional)



# Instructions

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



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.



Then brush the top and inside of the rolls with the garlic butter.



Next, bake them in the oven until they are lightly toasted. Yes, you can bake them in the tray that they come in but feel free to transfer them to a baking sheet if you'd prefer.





Now, add a little bit of tomato sauce to the center of each hole.



After that, add a small piece of mozzarella cheese into each one.



Then add the warmed/ cooked meatballs.





Next, sprinkle the meatballs with a little parmesan cheese .



Then add a little more mozzarella cheese.



Finally, bake them until the cheese is melted and the rolls are lightly toasted (Keep an eye on them, they can burn easily because of the butter).





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



## Meatball Parmesan Sliders

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.

Course: Appetizer, Main Course, Snack

Cuisine: American, Italian

Keyword: meatball parmesan sliders, meatball sliders      Servings: 0



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### 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)

### **Garlic Butter**

- 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.

### **COMMENTS (7)**

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APRIL 16, 2024 AT 2:22 PM

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