

Meatball Sliders

Yield: Serves Four

Ingredients:

1 pound ground turkey
½ pound chicken sausage, uncooked casings removed
1 egg, lightly beaten
¼ cup parmesan cheese
¼ cup bread crumbs
handful of fresh parsley, finely chopped
1 clove garlic, minced
½ teaspoon dried oregano
1 teaspoon kosher salt
½ teaspoon black pepper

8 slider buns (or pretzel rolls if you can find them)
1 cup grated mozzarella cheese (or sliced provolone)
1 ½ cups marinara sauce



- Step 1:** **Preheat oven to 350°F.** In a large mixing bowl combine ground turkey, chicken sausage, egg, bread crumbs, parmesan cheese, parsley, garlic, oregano, salt and pepper. Mix well but be careful not to over mix.
- Step 2:** If you have one, use a meatball scooper to portion out 8 balls and place onto a baking sheet pan lined with foil (spray the foil with non-stick spray otherwise meatball will stick). If you don't have a scooper, use your hands to portion out meat trying to get them close to equal.
- Step 3:** Bake meatball for about 20 minutes (or until cooked through and golden brown).
- Step 4:** Heat up marinara sauce in a medium-sized pot and add cooked meatballs. Stir to coat. Turn off heat and set aside.
- Step 5:** Replace foil from baking sheet pan and arrange split buns on top. Sprinkle each bun with some cheese and broil quickly in oven for 2 – 3 minutes (or until cheese has melted and is about to turn golden brown).
- Step 6:** Top 8 bun halves with a meatball and top each one. Use toothpicks to secure if necessary. Serve hot 😊