

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Appetizer

### *Easy Meatball Sliders*

#### **Ingredients:**

15 Slider buns  
15 Meatballs, cooked  
2 c Ragu® Traditional Sauce (or your favorite sauce)  
2 c Mozzarella cheese, shredded  
3 Tbsp Parmesan cheese  
1 Tbsp Italian seasoning  
2 Tbsp Olive oil

#### **Instructions:**

Preheat oven to 350 °F.

Place the bottom half of the slider buns in a casserole dish.

Spoon a little sauce on each bun then place a meatball on each one, and add just a little more sauce over the meatballs.

Cover the meatballs in mozzarella cheese.

Place the top buns over the meatballs and brush them with a little oil.

Combine the Parmesan cheese and the Italian seasoning then sprinkle it over the buns.

Cover the dish with foil and bake for 10 minutes, then remove the foil and continue baking for another 10 minutes.



**Presented By:**  **DOWNTOWN  
SCHENECTADY**  
IMPROVEMENT CORP.