

Baked Pizza Sliders

Yields: 12 servings	Prep Time: 10 minutes	Cook Time: 20 minutes	Total Time: 30 minutes

Ingredients:

- 12 slider buns
- 1 cup marinara sauce
- 1 cup sliced pepperoni
- 2 cups shredded mozzarella cheese
- 2 tbsp melted butter
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- ¼ tsp red pepper flakes, optional
- Fresh basil or parsley for garnish, optional



Instructions:

1. Preheat the oven to 350F.
2. Slice the slider buns in half horizontally and place the bottom halves in a greased baking dish.
3. Spread marinara sauce evenly over the buns. Layer with pepperoni and sprinkle shredded mozzarella cheese on top.
4. Place the top halves of the slider buns over the cheese. Brush the melted butter over the tops and sprinkle with garlic powder, Italian seasoning, and red pepper flakes if using.
5. Cover the dish with aluminum foil and bake for 15 minutes. Remove the foil and bake for an additional 10 minutes, or until the cheese is bubbly and the tops are golden brown.
6. Remove from the oven and let cool slightly. Garnish with fresh basil or parsley if desired. Slice and serve warm.