

Meatballs Sliders from She Makes and Bakes

Prep time: 15 minutes Bake time: 15 minutes at 400

For the meatballs:

1/3 cup Italian bread crumbs
3 tablespoons fresh parsley
Pinch red pepper flakes
3 garlic cloves, minced
1/4 teaspoon onion powder
1 egg
2 tablespoons ketchup
2/3 cup grated parmesan
salt and pepper

Mix these ingredients together.

Then add:

1 pound ground beef
1/2-1 cup mozzarella

Mix these together completely and form into balls. Makes about 10 meatballs depending on how big you make them. Mine are usually a little bigger than a golf ball.

Bake on parchment paper or sprayed aluminum foil at 400 degrees for 15 minutes.

To freeze extra meatballs, place in a freezer bag. No need to thaw when you're ready to reuse them. Just bake for 5 additional minutes.

To make sliders:

Rolls

Mozzarella cheese

Marinara (in a pinch I use Bertolli Tomato & Basil spaghetti sauce)

Fresh basil (not required, but it adds amazing fresh flavor)

Slice rolls, place cheese on bottom of roll. Melt cheese in oven or microwave. Top with meatball, add a few tablespoons of heated sauce, and top it all off with a basil leaf. Hopefully your basil leaves are larger than mine, but it's February in Colorado, and my basil plant is pretty pathetic right now. Looking forward to summer basil!

Source: Meatballs adapted from [Giada](#)