



Meatball Sliders



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Introduction

If you're looking for a delicious and easy-to-make appetizer or main dish, meatball sliders are the perfect choice. These mini sandwiches pack all the flavors of a hearty meatball sub into a bite-sized treat that's perfect for gatherings or family dinners. With juicy meatballs, tangy marinara sauce, and gooey cheese, these sliders are sure to be a hit with everyone at your table.

Detailed Ingredients with measures

Ground beef – 1 pound
Breadcrumbs – 1/2 cup
Parmesan cheese – 1/4 cup, grated
Egg – 1
Garlic powder – 1 teaspoon
Onion powder – 1 teaspoon
Salt – 1 teaspoon
Pepper – 1/2 teaspoon
Marinara sauce – 1 cup
Slider buns – 8
Mozzarella cheese – 1 cup, shredded
Fresh basil – for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 8 sliders



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Detailed Directions and Instructions

Step 1: Prepare the Meatballs

In a large mixing bowl, combine ground beef, breadcrumbs, egg, minced garlic, onion powder, dried parsley, salt, and pepper. Mix until well combined, ensuring not to overwork the meat.

Step 2: Form the Meatballs

Using your hands, form the mixture into meatballs, about 1 to 1.5 inches in diameter. Arrange the meatballs on a baking sheet lined with parchment paper.

Step 3: Bake the Meatballs

Preheat your oven to 375°F (190°C). Once preheated, bake the meatballs for about 20-25 minutes or until they are cooked through and nicely browned.

Step 4: Prepare the Sauce

While the meatballs are baking, heat marinara sauce in a saucepan over medium heat. Stir occasionally to prevent sticking.

Step 5: Combine Meatballs and Sauce

Once the meatballs are cooked, carefully add them to the saucepan with warm marinara sauce. Gently stir to coat the meatballs in the sauce.

See also Green Bean Salad

Step 6: Assemble the Sliders

Slice slider buns in half. On the bottom half of each bun, place a meatball with a generous amount of sauce. Top with shredded mozzarella cheese and cover with the top half of the bun.

Step 7: Bake the Sliders

Place assembled sliders on a baking sheet and bake in the oven at 375°F (190°C) for about 10 minutes, or until the cheese is melted and the buns are slightly toasted.

Step 8: Serve

Remove from the oven and serve warm. Enjoy the meatball sliders with your favorite side dishes.

Notes

Note 1: Cheese Options

You can substitute mozzarella with other cheese varieties such as provolone or cheddar, depending on preference.

Note 2: Sauce Variations

Feel free to use homemade marinara sauce or any store-bought version that you enjoy.

Note 3: Meatball Substitutes

For a different flavor, consider using ground turkey or chicken instead of beef for the meatballs.

Note 4: Leftovers

Leftover meatball sliders can be stored in an airtight container in the refrigerator for up to 3 days. Reheat before serving.



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Cook techniques

Meatball Preparation

To achieve flavorful meatballs, combine ground meat with breadcrumbs, seasonings, and eggs. Ensure not to overmix to keep them tender.

Cooking the Meatballs

Meatballs can be baked, fried, or simmered in sauce. Baking is a healthier option, while frying gives a nice crust.

Assembling the Sliders

Slice slider buns in half, layer with sauce, meatballs, and cheese. Toasting the buns before assembling adds a nice crunch.

Serving Suggestions

Serve sliders with a side of chips or a fresh salad for a complete meal. Garnishing with parsley or extra cheese enhances presentation.

See also [Delicious Vegan Recipes for Every Occasion](#)

FAQ

Can I use different types of meat for the meatballs?

Yes, you can use beef, turkey, chicken, or any preferred combination.

How can I keep the sliders warm for serving?

Wrap the assembled sliders in aluminum foil or place in a slow cooker

on low heat.

Can these sliders be made ahead of time?

Absolutely! Prepare the meatballs and sauce in advance, and assemble the sliders just before serving.

What toppings work well with meatball sliders?

Popular toppings include marinara sauce, mozzarella cheese, peppers, or even coleslaw for a crunchy texture.



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Conclusion

The meatball sliders are a delightful bite-sized treat that can elevate any gathering or weeknight dinner. Their combination of flavors, textures, and the ease of preparation make them a favorite among many. Whether served as a main dish or as appetizers, they are sure to impress your guests and satisfy your cravings.

More recipes suggestions and combination

BBQ Chicken Sliders

These sliders offer a smoky and tangy flavor, perfect for those who love barbecue. Use shredded chicken mixed with your favorite BBQ sauce and top with coleslaw for a refreshing crunch.

Buffalo Cauliflower Bites

A great vegetarian option, these spicy cauliflower bites can be served on sliders with ranch dressing and crisp lettuce for a tasty alternative.

Italian Sausage and Peppers

Combine Italian sausage with sautéed bell peppers and onions for a hearty slider that is packed with flavor. Add marinara sauce and provolone cheese for an authentic Italian twist.

Cheeseburger Sliders

Classic cheeseburger sliders are always a hit. Simply layer seasoned beef patties with cheese and your favorite toppings in mini buns for a satisfying treat.

See also Buffalo Cauliflower Tacos Recipe

Turkey and Cranberry Sliders

Perfect for the holidays, these sliders feature roasted turkey and cranberry sauce, topped with cream cheese for a delicious, festive flavor combination.

Pulled Pork Sliders

Slow-cooked pulled pork with a tangy sauce on a soft bun makes for a mouthwatering slider option. Add pickles and coleslaw for an extra layer of flavor.

Caprese Sliders

For a refreshing vegetarian option, layer fresh mozzarella, tomatoes, and basil on slider rolls. Drizzle with balsamic reduction for an elegant touch.



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