

MEATBALL SLIDERS

SERVES APPROX. 6 PEOPLE, MAKES 12 SLIDERS

<u>QUANTITY</u>	<u>INGREDIENTS</u>
3 CUPS	MARINARA SAUCE
4	8-INCH HOAGIE ROLLS, CUT IN THIRDS
12	MEATBALLS, COOKED (BEEF)
1-1/2 CUPS	MOZZARELLA (SHREDDED)
2 TBS	PARMESAN CHEESE
6 LEAFS	FRESH BASIL (SLICED IN RIBBONS)

REPARATION

IN MEDIUM SAUCE POT, HEAT MARINARA SAUCE TO A SIMMER. ADD PRE-COOKED MEATBALLS AND LET SIMMER FOR APPROX. 30 MINUTES UNTIL HEATED THROUGH.

CUT HOAGIE ROLLS INTO SLIDER PORTIONS, APPROX. 3 INCHES EACH. PLACE ON A BAKING SHEET. PLACE 1 MEATBALL IN EACH BUN WITH APPROX. 2 TBS OF SAUCE. COVER WITH APPROX. 2 TBS OF MOZZARELLA CHEESE. PLACE IN OVEN FOR APPROX. 2-3 MINUTES, UNTIL CHEESE IS MELTED AND BREAD IS TOASTED.

GARNISH WITH PARMESAN AND FRESH BASIL. SERVE REMAINING MARINARA ON THE SIDE FOR DIPPING.