Meatball Sliders

Prep time: 10 min

Cook time: 20 min

Ready in: 30 min

Servings: 12

Ingredients:

12	Sliders
12	Meatballs -or- Frozen meatballs
2	Cups Ragu Traditional Sauce
2	Cups Mozzarella cheese, shredded
3	Tablespoon parmesan cheese
1	Tablespoon Italian seasoning
2	Tablespoon olive oil

Directions:

- 1. Preheat oven to 350
- 2. Place the bottom half of the slider buns in a casserole dish
- 3. Spoon a little sauce on each bun then place a meatball on each one, add just a little more sauce over meatballs
- 4. Cover meatballs in mozzarella cheese
- 5. Place top buns over meatballs and brush with oil
- 6. Combine parmesan cheese and seasoning then sprinkle over buns
- 7. Cover dish with foil and cook for 10 minutes
- 8. Remove foil and bake for another 10 minutes or until brown