

Cheesy Meatball Sliders



Servings: 12

1-pound ground pork
1/2 cup Italian bread crumbs
3 tablespoons basil pesto
1 large egg, lightly beaten
24-ounces tomato sauce
1 package slider buns
1 1/2 cups mozzarella cheese, shredded
1/2 teaspoon dried oregano
1/4 cup unsalted butter, melted
1 tablespoon olive oil
3 garlic cloves, minced
1 teaspoon Italian seasoning
2 tablespoons parmesan cheese, grated
basil, minced

In a bowl combine ground pork, Italian bread crumbs, basil pesto, and egg. Mix thoroughly.

Shape the pork mixture into 12 meatballs. Place the meatballs on a baking tray lined with aluminum foil and sprayed with non-stick cooking spray.

Bake in a 350°F oven for 35 minutes or until browned and cooked through.

Cut the buns in half. Arrange the bottom halves of the buns on a baking tray sprayed with non-stick cooking spray. Top with 1/2 cup of mozzarella cheese and sprinkle with oregano. Add the meatballs and spoon tomato sauce over top. Top with 1/2 cup mozzarella cheese and the bun tops.

In a small bowl combine melted butter, olive oil, garlic, and Italian seasoning. Brush over top of the buns.

Bake in a 350°F oven covered for 20 minutes. Uncover; sprinkle with parmesan cheese and remaining mozzarella cheese. Bake uncovered for 10-15 minutes or until the cheese is melted.

Sprinkle basil over top.

Serve

Per Serving (excluding unknown items): 235 Calories; 17g Fat (65.9% calories from fat); 12g Protein; 8g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 576mg Sodium. Exchanges: 0 Grain (Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.