Vegetarian Sliders

Savannah · 28/09/2024



Prep Time

20 mins

Dificult

Medium

Servings

12

Description

These sliders are a quick and easy vegetarian appetizer or main dish They are filled with gooey mozzarella cheese tomatoes basil and garlic

Ingredients

— - 1 (12 count) package Hawaiian bread rolls (such as King's®) - ½ cup marinara sauce - 8 ounces grated mozzarella cheese - 3 Roma tomatoes

— sliced - ¼ cup chopped fresh basil - ¼ cup butter

— melted - 2 tablespoons grated Parmesan cheese - 2 cloves roasted garlic

— finely minced - 2 teaspoons Italian seasoning

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch pan. Cut the rolls in half. Set the bottom halves into the bottom of the prepared pan and spread with marinara sauce. Place a layer of mozzarella cheese over the marinara and add a layer of tomatoes over the cheese. Spread basil over the tomatoes and add the top halves of the rolls. Combine melted butter
2. Parmesan cheese
3. garlic
4. and Italian seasoning in a bowl; stir to combine. Brush over the tops of the sliders. Bake in the preheated oven until the insides are gooey and the tops are golden brown
5. 10 to 15 minutes. Recipe Tips You can use any type of roll that you prefer. You can use sliced mozzarella cheese instead of grated.