

Pizza Sliders

Ingredients:

- 1 (12-count) package Kings Original Hawaiian Sweet Dinner Rolls, halved lengthwise
- 1 1/2 cups pizza sauce
- 1 (5-ounce) package turkey pepperonis - I buy Applegate
- 4 slices mozzarella cheese
- Italian seasoning
- 1/4 cup shredded parmesan cheese
- Optional stuffings: Roasted red pepper, mushrooms, onions, banana peppers

For the topping:

- 1/4 cup olive oil
- 2 tablespoons chopped fresh parsley leaves
- 1/2 teaspoon garlic powder
- 1/4 tsp onion powder
- 1/2 teaspoon dried oregano
- 1/4 teaspoon salt
- Fresh parmesan cheese

Directions

1. Preheat oven to 400 degrees F. Cover baking sheet with parchment paper
2. Place bottom half of dinner rolls onto the prepared baking sheet. Top with pizza sauce, pepperonis, cheese and any other desired toppings. Sprinkle with italian seasoning. Place top on the rolls.
3. Whisk together olive oil, garlic powder, onion powder, oregano and salt in a small bowl and brush half the mixture on top of the rolls. Sprinkle parmesan cheese and parsley on top
4. Place in the oven and bake until the cheese has melted, about 10-12 minutes.
5. Remove from the oven and brush with remaining garlic butter topping and enjoy! Serve with side of marinara if desired!

MADE WITH LOVE

by Teresa Forchard