

KIDS in the Kitchen



TUSCARAWAS COUNTY



Pizza Sliders

Ingredients

- 1 dozen Hawaiian Rolls
- 1 ½ cups shredded mozzarella cheese
- ½ cup grated parmesan cheese
- ½ cup pizza sauce (or more if you like sauce!)
- Sandwich pepperoni (approximately ½ pound)
- 4 Tablespoons butter (melted)

Supplies

- Cutting board
- Serrated sharp knife
- Spoon
- Bowl to melt butter
- Pastry brush for spreading melted butter
- 7 x 11 inch pan
- Cooking spray

Instructions

Spray bottom of pan with cooking spray

Place rolls on cutting board and slice in half (so they look like hamburger buns)

Place bottom of rolls in pan

Spread Pizza sauce evenly over rolls

Spread cheese and pepperonis on top of sauce

Put top on rolls

Melt butter in microwave, add pizza seasoning and stir. Then coat the tops of the rolls

Sprinkle with parmesan.

Bake in pre-heated oven at 400° for 15 minutes.

For more information about this program, contact Chris Kendle
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