



Meatball Slider (Vegetarian)

Prep:	10 mins
Cook:	60 minutes in total
Total:	70 minutes
Servings:	8 children

Ingredients

- 16 meatballs (frozen vegetarian work best)
- 1 pack of ready to roll pastry
- 1cup shredded mozzarella cheese
- 1/2cup pasta sauce
- 2 tablespoons butter, melted
- 1teaspoon Italian seasoning
- 1/2teaspoon garlic powder
- 2tablespoons grated Parmesan cheese

Method

1. Heat oven to 180°F.
2. Line large baking sheet with greaseproof paper.
3. Roll out the pastry and cut into two long rectangles approximately 14 x 4 inches in size.
4. Place on baking sheet 1 inch apart.
5. Sprinkle mozzarella cheese down centre of both pieces of pastry.
6. Space 8 meatballs evenly over cheese on each piece of pastry.
7. Spoon pasta sauce over meatballs.
8. Starting from one end, stretch and pull both sides of pastry up and between each meatball; press together to seal.
9. With table knife, score dough between meatballs (DO NOT CUT THROUGH)
10. In small bowl, mix melted butter, Italian seasoning and garlic powder. Brush evenly over pastry.
11. Sprinkle with Parmesan cheese.
12. Bake 26 to 30 minutes or until pastry is golden brown and meatballs are hot in centre

