

Pepperoni Pizza Sliders (Damn Delicious)

Ingredients

1 (12-count) pkg King's Hawaiian original Hawaiian sweet dinner rolls, halved lengthwise (slice the rolls so the bottom part of the bun is thicker.

1 ½ cups pizza sauce

45 slices pepperoni – enough to cover rolls

½ cup cooked & crumbled sausage

2 cups shredded 6-cheese Italian cheese

For the garlic butter topping

½ cup unsalted butter, melted

2 T. freshly grated parmesan cheese

2 tablespoons chopped fresh parsley leaves

¾ tsp. garlic salt

1 tsp. onion powder

1 T. dried oregano

¼ tsp. salt

¼ tsp. crushed red pepper

Directions

1. Preheat oven to 350°F. Lightly oil 9x13 baking dish or coat with nonstick spray.
2. Slice rolls horizontally (while still attached) to make a top and bottom.
3. To make the garlic butter topping, whisk together butter, parmesan, parsley, garlic powder, oregano, and salt in a small bowl; set aside.
4. Place bottom half of dinner rolls onto the prepared baking sheet. Top with pizza sauce.
5. Cover with ½ the cheese, layer with pepperoni slices, sprinkle with crumbled sausage, cover with remaining cheese, and top of dinner rolls. Brush with half of the garlic butter topping. Be sure to get the sides too.
6. Place into oven and bake until the cheese has melted, about 10-12 minutes.
7. Serve immediately, brushed with remaining garlic butter topping.

Nutrition

328 calories	21g carbs	12g protein	21g fat	10g saturated fat
54mg chol.	913mg sodium	159 mg Potassium	2g fiber	1g sugar
515 IU Vit A	1.1mg Vit C	236mg calcium	2.1mg iron	