Pull-apart Meatball Sliders

Serves 4-6   **Prep 10 mins**   **Cooking 35 mins**   **Easy**

Ingredients

1 tbsp olive oil
12 veal meatballs (or 400g veal mince rolled into meatballs)
12 small bread rolls (a batch of rolls which are still attached to one another)
100g tomato pasta sauce
100g grated mozzarella
50g butter, melted
1 tsp dried oregano
20g grated parmesan

1. Heat the oil in a large pan, and fry the meatballs for about 8-10 mins, or until browned and cooked through. Set aside. Heat the oven to 180C/160C fan/gas 4.

2. Carefully split the whole batch of rolls through the middle, ensuring they remain attached at their sides. Lay the bottoms of the rolls in a roasting tin lined with a sheet of scrunched-up baking parchment or foil. Spread the tomato sauce over, then place one meatball on every roll. Sprinkle over the mozzarella, then cover with the tops of the rolls, pressing down gently.

3. Brush with the melted butter, then sprinkle over the oregano and parmesan. Cover with foil and bake for 20 mins, uncovering for the final 5 mins so the tops become golden.