

Sausage & Pepper Sliders

- 1 lb. bulk hot sausage (sweet or hot)
- 1 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red or orange bell pepper (or a combination of the two)
- 1/2 cup marinara sauce
- 1 – 2 TBSP Zesty Italian salad dressing
- 1 – 12 ct. package of Hawaiian rolls, whole package split in half so there is a top and a bottom. DO NOT PULL EACH ROLL APART.
- 10 slices provolone cheese
- 1 TBSP grated Parmesan Cheese
- 5 TBSP butter (salted), melted
- 1 clove garlic, minced
- 2 tsp. dried parsley

1. Preheat oven to 350 degrees F.
2. In large skillet, over med high heat, brown sausage, breaking it up as it cooks. Remove to bowl with slotted spoon. Set aside.
3. In same skillet, add onion and pepper. Cook on med high heat until onion is translucent and peppers are soft. Take off heat. Add sausage back in, along with marinara sauce and zesty Italian dressing. Stir to combine. Set aside.
4. Place the bottom half of the rolls in a disposable aluminum 9 x 13 pan. (or any size that fits the entire bottom half of the rolls).
5. Place 5 slices of provolone cheese (overlapping) on top of bottom of rolls.
6. Spread sausage and peppers mixture evenly on top of provolone cheese.
7. Sprinkle with grated Parmesan cheese.
8. Place 5 slices of provolone cheese atop the sausage and

peppers and Parmesan cheese mixture. Top with top half of rolls.

9. In small bowl, combine the melted butter, garlic, and dried parsley. Brush over the tops of the rolls. Cover pan tightly with foil.
10. Heat in oven for 15 to 20 minutes or until the sliders are heated through and the cheese is melted. Serve warm.