

Slow Cooker Easy Meatball Sliders

Make meatballs with spaghetti sauce and parmesan and put on slider bun!

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| Prep Time | Cook Time | Total Time |
| 5 mins | 3 hrs | 3 hrs 5 mins |



Course: Appetizer, Main Course Cuisine: American
Keyword: meatball sliders Servings: 8 Calories: 315kcal
Author: Sarah Olson



5 from 1 vote

Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 2 lb. bag frozen meatballs (I use Italian style)
- 24 oz. jar spaghetti sauce such as Ragu
- 2 Tbsp. Parmesan cheese
- additional parmesan for serving
- mozzarella cheese
- 26 slider buns (or however buns you need for the amount of meatballs you need)

Instructions

1. Add the meatballs to the slow cooker. Pour over the spaghetti sauce, try to cover all the meatballs. Sprinkle over the parmesan cheese.
2. Cover and cook on HIGH for 3 hours.
3. To serve, start assembling the sliders on a cookie sheet. Add a meatball to each slider bun bottom. Sprinkle with parmesan cheese and top each meatball with mozzarella.
4. Place the sliders in the oven under the broiler (500°).
5. When the cheese is melted, remove from oven and place the top bun on each slider.
6. Serve and enjoy!

Nutrition

Calories: 315kcal | Carbohydrates: 57g | Protein: 10g | Fat: 5g | Saturated Fat: 1g | Cholesterol: 2mg | Sodium: 466mg | Potassium: 287mg | Fiber: 5g | Sugar: 12g | Vitamin A: 379IU | Vitamin C: 6mg | Calcium: 105mg | Iron: 4mg