PIZZA SLIDERS

Adult Supervision required

**Kitchen Utensils**

Measuring cups

Measuring spoons

Large spoon

Cutting board

Sharp knife (adult needed)

Medium Bowl

Large non-stick skillet

**Ingredients**

3 tbsp tomato paste (from a 6-ounce can)

1 tbsp dried basil

2 tsp dried oregano

1 garlic clove, chopped

1/2 tsp salt

1/4 tsp black pepper

1 lb lean ground beef, chicken, or pork (or combination)

1/2 cup shredded mozzarella cheese

8 mini rolls, split

**Instructions**

Mix the basil, tomato paste, garlic, oregano, salt, and pepper in the bowl to make a nice sauce.

Add the ground meat to your sauce and use your clean hands to knead it all together until it is well combined.

Divide the mixture into 8 balls of approximately equal size, then divide each ball in half and flatten each half into a meat patty.

For each slider, put about 1 tablespoon mozzarella on one meat patty and then top with another meat patty. Seal the edges and form into a nicely stuffed patty.

Put the skillet on the stove and turn the heat to high. Add the sliders to the dry skillet. Cook until well browned, about 5 minutes per side. Put each slider on a bun and serve right away.