

Turkey Parmesan Sliders



Ingredients:

- 1 package wheat dinner rolls, sliced in half
- 1 pound ground turkey breast
- 1 medium onion, finely chopped
- 4 cloves garlic, finely chopped
- 4 tablespoons olive oil
- 2 tablespoons fresh basil, chopped
- 1 teaspoon salt
- 1 teaspoon fresh ground black pepper
- 1 teaspoon crushed red pepper
- 1 teaspoon dried oregano
- 1 cup marinara sauce
- 1 cup parmesan cheese, shredded
- 1 cup mozzarella cheese, shredded

Directions:

- 1) Pour 2 tablespoons of the olive oil to an oven-proof saucepan and warm it on the stove over medium heat.
- 2) Add the onion and garlic and cook for 6-8 minutes until soft.
- 3) Stir in the basil, oregano, crushed red pepper, salt and pepper and cook for 2 more minutes.
- 4) Remove the pan from the heat and scrape the mixture into a large mixing bowl. Allow the mixture to cool for about 5 minutes.
- 5) Add the ground turkey, half of the marinara sauce and half of the parmesan cheese into the mixing bowl and combine the ingredients with your hands until fully incorporated.
- 6) Shape the mixture into 12 small patties, large enough to fit the size of the dinner rolls. Season the patties with salt and pepper.
- 7) Preheat your oven to broil.
- 8) Using the same saucepan, pour the remaining 2 tablespoons of olive oil into the pan and place the patties into the pan, seasoning side down. Season the patties with salt and pepper and cook them for 8 - 10 minutes or until browned on the bottom. Gently turn the patties over and cook them for an additional 8 - 10 minutes until browned.
- 9) Arrange the bottom half of the rolls on a foiled lined baking sheet and place a patty on top of each half. Spoon a tablespoon of the marinara sauce on top of each patty, followed by a generous pinch of the parmesan and mozzarella. Place the tops of the rolls face up on the same tray.

10) Slide the pan under the broiler and broil the sliders for about 2 minutes or until the cheese is melted and the rolls are slightly toasted.

11) To serve, top each slider with fresh chopped basil and the top half of the roll.