

PULL APART PIZZA SLIDERS



Makes 6



Prep Time 15 minutes



Cook Time 10–15 minutes



Easy As



INGREDIENTS

- 1 onion, finely chopped
- ½ cup **Wattie's Tomato Sauce 50% Less Sugar**
- 1 packet of 6 slider buns or dinner rolls, joined
- 50g sliced pepperoni
- 1 cup grated mozzarella cheese

METHOD

1. Preheat oven to 200° C (fan assisted). Heat a dash of oil in a frying pan. Add the onion and sauté over low heat until it softens. Mix together the onion and **Wattie's Tomato Sauce 50% Less Sugar**.
2. Leave the buns joined together and cut through horizontally, taking care not to pull them apart. Place the joined bun bases onto a baking tray.

3. Spoon over the tomato and onion filling to cover the bun bases. Place a slice of pepperoni over each bun base and scatter over the grated mozzarella. Replace the joined bun tops.
4. Bake for 10–15 minutes or until the buns are crispy and the filling is hot. Pull the buns apart to serve.

TIPS

1. You can also use an 8 pkt of dinner rolls.
2. Replace pepperoni with biersticks, chorizo, diced ham or cooked diced bacon.
3. Add crushed drained pineapple if wished.

SWITCH IT UP

- Replace pepperoni with biersticks, chorizo, diced ham or cooked diced bacon.
- Add drained crushed pineapple if wished.