

## Meatball Sub Cups

### Ingredients

- 1 can refrigerated pop-can crescent rolls or pizza dough
- 4 - oz cream cheese, softened (half block)
- $\frac{3}{4}$  tsp Italian seasoning
- 1 cup shredded mozzarella, divided
- 12 frozen meatballs (do not use raw)
- 1+ cups marinara sauce
- 1 regular sized muffin tin
- Spray oil

### Directions

- Preheat oven to 375°F.
- Spray your muffin wells with cooking spray. Do not use large or mini muffin tins.
- Remove dough from pop-can and if your dough is in sections, press the seams together to make about an 8x18 inch rectangle. Cut the dough into 12 even(ish) squares.
- Press squares into muffin pan wells.
- Combine the softened cream cheese, Italian seasoning and 1/2 cup mozzarella cheese together in a bowl.
- Press 1 Tablespoon or so of the cream cheese mixture into the bottoms of the muffin wells on top of the dough.
- Add a frozen meatball to the centers of every well on top of the cream cheese.
- Top each meatball with 2(ish) Tablespoons of marinara.
- Sprinkle with remaining mozzarella cheese.
- Bake 15 to 18 minutes, or until golden brown.