

## **Pull-apart Slider Appetizers**

### **Ingredients:**

- Pull-Apart rolls (butter, Hawaiian, dinner, etc)
- BBQ Chicken or Pork
  - Red onion, diced
  - Green peppers, diced
  - Shredded chicken, or pork mixed with BBQ sauce
  - Extra BBQ sauce
  - Shredded cheese slices (pepperjack, cheddar, colby, swiss, etc)
- Chick-Fil-A copycat
  - Pickles, diced
  - Chicken nuggets, cooked and diced
  - Garnish after cooking: Chick-fil-a sauce
- Meatball Sub
  - Marinara sauce
  - Green peppers, diced
  - Red onions, diced
  - Frozen Meatballs, cooked and cut in chunks
  - Shredded mozzarella
- Tacos
  - Onions, diced
  - Taco meat
  - Taco sauce
  - Shredded cheese
  - Garnish after cooking: lettuce, salsa, sour cream, jalapenos etc.

1. If using the oven, preheat 350°F. If using the air fryer, you don't need to preheat.
2. Carefully cut squares out of the center of each roll, but do not go all the way down. Remove the tops of the bread and core out so you have a well. Save tops for croutons or another recipe.
3. Put your ingredients into the wells in order they are listed, reserving any garnish until after they are finished cooking.
4. Bake for 15-20 minutes in the oven or until the bread is toasty and cheese is melted. If using the air fryer, cook at 350 for 7-10 minutes or until the bread is toasty and cheese is melted.
5. Garnish and serve.