



Long Livo

Beef Pepperoni Pizza Sliders – Easy Pull-Apart Snack

15 min
Prep time

4
Servings

20 min
Cook time

Easy
Difficulty

35 min
Total time

Italian-American
Cuisine

Ingredients

Main Ingredients

- ☐ 1 lb beef pepperoni, sliced
- ☐ 1 batch pizza dough (store-bought or homemade)
- ☐ 2 cups shredded mozzarella cheese
- ☐ 2 tbsp olive oil

- ☐ 1 tsp Italian seasoning
- ☐ ¼ cup grated Parmesan cheese

Optional Toppings

- ☐ Fresh basil leaves, torn
- ☐ Red pepper flakes for a subtle heat

Instructions

- 1 Preheat your oven to 425°F (220°C). If using a pizza stone, place it inside to heat.
- 2 Roll out the dough on a lightly floured surface to a rectangle about ¼-inch thick.
- 3 Brush the surface lightly with olive oil, then sprinkle the Italian seasoning evenly.
- 4 Layer half the mozzarella, then arrange the beef pepperoni slices, and finish with the remaining mozzarella.
- 5 Using a sharp knife, cut the dough into small squares or rectangles – the size of a bite.
- 6 Transfer the pieces to a parchment-lined baking sheet, brush tops with a little more olive oil, and sprinkle Parmesan.
- 7 Bake for 12-15 minutes, until the edges are golden and the cheese is bubbly.
- 8 Remove, let cool for a minute, then serve warm. bang bang sliders make a fun side.

Nutrition per serving

320 kcal

Calories

18 g

Protein

28 g

Carbs

14 g

Fat

Tips & notes

- If you prefer a crispier crust, bake on a pre-heated pizza stone.
- Feel free to add a drizzle of honey for a sweet-savory contrast.
- These sliders stay soft if covered loosely with foil for a few minutes after baking.