

Mini Meatball Sandwiches

1 lb ground chuck or ground beef
1/2 cup panko bread crumbs
1 clove garlic, minced
1/2 tsp salt
freshly ground black pepper
1/2 cup milk
2 Tbsp olive oil
1/2 medium onion, diced
1 jar spaghetti sauce
12 dinner rolls or slider rolls
6 slices provolone cheese, cut in fourths

Mix together meat, bread crumbs, garlic, salt, pepper, and milk. Roll into heaping tablespoon-sized meatballs.

Heat olive oil in a large skillet over medium heat. Add onions and cook for one minute. Add meatballs and brown for one minute on each side. Pour in spaghetti sauce; shake pan gently to mix. Cover and simmer for 20 minutes.

When ready to serve, cut each dinner roll down the middle. Place a wedge of provolone on the top and bottom of each roll. Spoon a meatball with the sauce onto the bun. Serve immediately.

Recipe source: [Pioneer Woman](#)

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