

Grilled Cheese Stuffed Meatball Sliders

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|----------|---|
| 1 | pound | ground round |
| 1/3 | cup | dried plain bread crumbs |
| 1 | large | egg - beaten |
| 1 | teaspoon | kosher salt |
| 1/4 | teaspoon | freshly ground black pepper |
| 12 | | 1/2" cubes sharp cheddar cheese |
| 12 | | slider buns or parker house rolls |
| 2 | | leaves red leaf lettuce - torn into 12 pieces |
| 12 | | dill pickle slice |
| | | ketchup |

Mix ground beef, bread crumbs, egg, salt, and pepper together in a large bowl. Cover and refrigerate for 15 minutes to 4 hours.

Shape the meat mixture into 12 equal meatballs. One at a time, flatten slightly and wrap a cheese cube in it.

Scoop out buns to make room for meatballs.

Place meatballs in basket and close it. Grill about 3 minutes per side.

Place buns on grill until slightly toasted, about 1 minute. Place meatball on bottom, top with lettuce, pickle, ketchup and top bun.