

Choco Fever Dream

Beef Pepperoni Pizza Sliders – Easy Pull-Apart Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**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	18 g	28 g	14 g
Calories	Protein	Carbs	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.