

Bite Spoon

Beef Pepperoni Pizza Sliders Pull-Apart Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb pizza dough, rolled
- [ ] 1 cup tomato sauce
- [ ] 2 cups shredded mozzarella cheese
- [ ] ½ cup beef pepperoni, sliced
- [ ] 1 tsp garlic powder
- [ ] ¼ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil

Instructions

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. Roll the dough into a rectangle about ¼-inch thick; cut into 12 equal squares.
3. Spread a thin layer of tomato sauce on each square, sprinkle with garlic powder, then top with mozzarella and a few pieces of beef pepperoni.
4. Fold opposite corners of each square toward the center, pressing gently to seal the edges and create a pull-apart shape.
5. Brush the tops with olive oil, sprinkle Parmesan, and bake for 12-15 minutes until golden and bubbly.
6. Let the sliders rest 5 minutes, then serve warm, pulling apart each piece to reveal the cheesy interior.

Nutrition per serving

340 kcal	16 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, dust the surface lightly with flour.
- For extra flavor, add a pinch of dried oregano to the sauce before spreading.
- A quick drizzle of hot honey after baking adds a sweet contrast.