

Italian Meatball Bubble Buns

Servings: 25, 1 meatball bubble bun per serving

INGREDIENTS

- 13 frozen bread dough dinner rolls, defrosted
- 25 ea Chef's Line® All Natural Italian Style Meatballs
- 2 T olive oil
- ½ c grated Parmesan cheese
- 2 c pesto
- 3 c mayonnaise

PREPARATION

1. Deep fry meatballs for 3-4 minutes or until golden brown. Finish cooking in 350°F oven until meatball internal temperature reaches 165°F. Chill until cold. Meanwhile let dough stand at room temperature 25-30 minutes or until softened.
2. Cut each roll in half. Wrap each portion around a meatball, enclosing meatball completely; pinch dough firmly to seal. Place on parchment-lined sheet pan, seam side down. Cover with kitchen towels; let rise in a warm place until almost doubled, about 1 hour.
3. Bake at 350°F for 12-15 minutes or until golden brown. Brush tops with oil; sprinkle with cheese.
4. Combine pesto and mayonnaise for dipping sauce.

