

Funky Pizza Party

Serves 3. Prep time: 20 minutes.

Ingredients

- 3 whole grain English muffins halves
- ½ cup pizza sauce
- 1 cup shredded mozzarella
- 1 tomato
- 1 red pepper
- 1 zucchini
- Sliced black olives
- 1 red onion
- Sliced ham
- ¼ cup shredded cheddar cheese
- Pimento-stuffed green olives
- 1 green onion
- 1 green pepper

Make your
pizza funny,
pretty, scary
or silly with this
cool mini pizza
recipe.



Funky Pizza Party

Preparation

Make your pizzas

1. Preheat the oven to 350 degrees F.
2. Slice the English muffins in half. Cover each muffin half with pizza sauce. Top each one evenly with mozzarella cheese.
3. Follow the directions below to prepare the ingredients, and decorate the muffins. Put the decorated muffins on a baking sheet. Bake for about 8 minutes. Take them out and let them cool before serving.



Decorate your pizzas

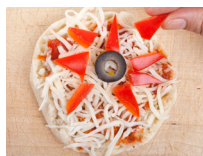
Tomato Crab: Cut a circular slice from the side of the tomato for the body and cut a few thin slices of red pepper for the legs. Cut a slice of zucchini. Use a drinking straw to stamp two circles from the zucchini. Arrange the olives and zucchini for the eyes. Add a small slice of red onion for a mouth.



Funky Face: Cut a slice of ham into a circle. Place it over the cheese on a muffin half. Add shredded cheddar cheese for hair. Use green olive slices for eyes and use a long green onion slice for the nose. Cut a curved slice of zucchini for the mouth.



Fantastic Flower: Use a black olive slice for the flower center. Cut a few triangles from the red pepper for petals. Cut a strip of zucchini skin into a thin rectangle for the stem. Create a leaf shape with a piece of green pepper.



Recipe and photos by Mighty Media, Inc., mightymedia.com

Nutritional information per serving

Calories	Fat	Cholesterol	Sodium	Carbs	Fiber	Protein
227	14 g.	45 mg.	616 mg.	13 g.	2 g.	14 g.

The nutritional values and information provided are approximations.