

Jack-o'-Lantern Mini Pizzas

SERVES: 12 mini pizzas | PREP TIME: 15 minutes | COOK TIME: 12-15 minutes | TOTAL TIME: about 30 minutes

INGREDIENTS

- 6 English muffins, split (makes 12 halves)
- 1 cup pizza sauce (or marinara)
- 2 cups shredded mozzarella cheese
- 24 slices pepperoni (or turkey pepperoni)
- Sliced black olives (for eyes, noses, and mouths)
- Green bell pepper, cut into small stem shapes
- 1 teaspoon Italian seasoning
- Optional: additional toppings (mushrooms, red onions, etc.)

DIRECTIONS

Step 1: Preheat oven to 375deg F (190deg C) and line a baking sheet with parchment paper.

Step 2: Place the English muffin halves on the baking sheet.

Step 3: Spread a spoonful of pizza sauce on each muffin half.

Step 4: Sprinkle with mozzarella cheese.

Step 5: Create jack-o'-lantern faces using pepperoni, black olives, and any other fun toppings.

Step 6: Add a small piece of green bell pepper at the top of each pizza for the "stem."

Step 7: Sprinkle with Italian seasoning.

Step 8: Bake for 12-15 minutes, or until the cheese is melted and bubbly.

Step 9: Let cool for a minute, then serve and enjoy!

Contains: *milk, wheat*