

CHARACTER CHEESE PIZZAS

Cowabunga dudes and dudettes! Get ready to whip up some pizza, ninja style! You're going to make Master Splinter proud of your culinary skills. Here's how you can create these rad Teenage Mutant Ninja Turtle cheese pizza bites!

INGR-EDIENTS & SUPPLIES

- 1 can of refrigerated biscuit dough
- 1 jar pizza sauce
- 8 oz. shredded mozzarella cheese
- Candy eyes

nickelodeon

- Assorted food items for creating your own TMNT character masks
- Cornmeal & flour for dusting



INSTR-UCTIONS

- 1. Preheat that oven to a blazing 400°F
- 2. Roll out those biscuit doughs on a floured surface
- 3. Sprinkle some cornmeal on a baking sheet. Lay down your crusts with about 1" of space between them.
- 4. Time to sauce it up! Spread 1-2 Tbs of sauce on each crust
- 5. It's cheese shreddin' time, dudes! Sprinkle on that cheese, and don't hold back. More cheese means more mayhem, and the more mayhem, the better!
- 6. Slide those bad boys in the oven for 15-18 min until golden.
- While your cheese pizzas cool, it's time to get cra\y! Channel your inner turtle and let's create some Mutant Mayhem 'za!
- 8. For Mikey, use orange bell pepper the dude loves his pizza with a kick! Leo's mask rocks blue tortilla chips - the crunchier the better. Donnie's got a purple eggplant mask and uses black licorice for his glasses. Raph keeps it real with red bell peppers, just like his fiery attitude!
- 9. Now it's time to make your Turtles come alive! Cut out eye holes from sliced mozzarella using a small round cookie cutter and add a candy eye on top.
- 10. Don't forget the expressions! Thin slices of eggplant make for some totally boss eyebrows and smiles.
- 11. Serve up these pizza bites while you watch *Teenage Mutant Ninja Turtles: Mutant Mayhem* on Digital and get ready to chow down on a shell of a good time. Whether you're a Mikey, a Leo, a Donnie, or a Raph, these are bound to make you feel like a pizza-scarfing hero!

AVAILABLE ON DIGITAL

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