



## INGREDIENTS & SUPPLIES

- 1 (12") Shelf Stable Pizza Crust
- 1/2 cup Marinara Sauce
- 1 Tbsp Green Peppers, diced
- 12 Large Pepperoni Slices
- 1 cup Mozzarella Cheese, shredded
- 1 cup Cheddar Cheese, shredded
- 1/4 cup Parmesan cheese, grated
- Kitchen Shears
- Pizza Cutter
- Round Baking Sheet

## THUNDERBOLT PIZZA SLICES



## INSTRUCTIONS

1. Preheat oven to 450° F.
2. Use kitchen shears to cut out 12 lightning bolt shapes out of the pepperoni. Set aside.
3. Put pizza crust on baking sheet and use a pizza cutter to cut crust into 6 equal pieces.
4. Nudge slices back together to form a tight circle.
5. Spoon marinara sauce over the crust while leaving a small border around outer crust.
6. Evenly sprinkle all of the cheeses on top of sauce.
7. Bake in oven for 8-10 minutes or until the cheese is melted and crust appears golden.
8. Once cooled, carefully separate the slices and serve.



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