

SNOWMAN GARLIC BREAD



Ingredients

3 Whole Grain English Muffins
(at least 56 grams each)

1 Clove Garlic

1½ Tablespoons of Butter

Pinch of Finely Chopped
Parsley (fresh or dried)

3 Ounces Shredded
Mozzarella Cheese

Mini Pepperoni

¼ Orange Bell Pepper

Directions

1. Preheat the oven to 305 degrees.
2. Split English muffins in half.
3. Peel and crush or finely chop the garlic clove, then mix with butter and parsley until well combined.
4. Spread the garlic butter over the cut side of the muffin halves, splitting it equally across all muffins.
5. Top each English muffin round with ½ ounce grated mozzarella.
6. Slice the mini pepperoni into rounds and cut 6 triangles from the orange pepper.
7. Arrange the pepperoni and the pepper on top of each muffin to create the face of the snowman.
8. Bake in the oven for 5-10 minutes until the cheese is melted and bubbling.

Crediting

Provides a Grain and Meat/Meat Alternate at Snack.

Toddler
1 Snowman

Preschool
1 Snowman

School Age
2 Snowmen

Adult
2 Snowmen