

Octopus Pizza

INGREDIENTS:

- 1 store bought pizza dough
- 1/2 c. pizza sauce
- 1 c. mozzarella cheese (for the head)
- sliced black olives (for the tentacles and eyes)
(may be substituted with green peppers slices, mushroom slices, etc)
- 4 slices pepperoni (for the eyes)



INSTRUCTIONS:

1. Preheat the oven to 425 degrees. Line two baking sheets with parchment paper.
2. Divide the dough in half. Each half will make 1 octopus.
3. Divide the dough again. Shape half of that dough with your hands into an oval shaped for the octopus's head. Using the other half, cut into 8 strips for the tentacles.
4. Place the dough head on one of the baking sheets. Place the tentacle pieces along the bottom half of the head, gently firming the dough down.
5. Bake for 6 minutes.

6. Remove and cover the head and tentacles with pizza sauce.
7. Spread out the cheese evenly on the head and place the sliced olives on the tentacles. Add the pepperoni and olive eyes.
8. Bake another 6 minutes and then broil for 3 minutes or until nice and brown.
9. Repeat for the second octopus.

ENJOY THE PIZZA!

