Halloween Veggie Board



What You'll Need

› 1 cup Red Sun Farms Tatayoyo® Sweet Peppers
› 1 cup Red Sun Farms cherry tomatoes
› 1 Red Sun Farms Long English cucumber, sliced into skull shapes
› 1 cup celery sticks
› 1/2 cup hummus (or your favorite dip)
› 10-15 edible googly eyes (available at baking supply stores)
› Chocolate chips (for banana eyes and stems)
› 3 bananas, peeled and cut in half
› 3 clementines, peeled and arranged to look like pumpkins
› White and cheddar cheese slices (for ghost and bat cookie cut-outs)
› 1 bag of pretzels (for broomsticks)
› 1 bag of cheese strings (for brooms)
› Chocolate covered pretzels
› Fresh cilantro (for decorating, could be used as hair)
› Kid-friendly crackers of choice

Pizza Pepper Mummies

› 250g light cream cheese (1 container)
› ½ cup low fat shredded mozzarella cheese
› ½ cup low fat shredded cheddar cheese
› 50 g rough chopped pepperoni, plus 12 whole for garnish
› 1tblsp Italian seasoning
› 1 tube premade pizza dough
› Candy googly eyes
› Garlic butter
› Marinara sauce

Directions

- **Arrange the veggies**: Place the Red Sun Farms Tatayoyo® Sweet Peppers, cherry tomatoes, and celery sticks on a large serving board.
- **Prepare the dip**: Serve the hummus (or your favorite dip) in a small bowl and place it on the board.
- **Decorate the bananas**: Peel and slice the bananas in half. Insert chocolate chips into the bananas for eyes and arrange them on the board.
- **Arrange the clementines**: Peel the clementines and arrange them to look like pumpkins. Top with a chocolate chip for the stem.
- **Create the cheese shapes**: Use ghost and bat cookie cutters to cut shapes out of the white and cheddar cheese slices. Place them on the board.
- **Add the pretzel broomsticks**: Arrange the pretzels and cheese strings to look like broomsticks.
- **Place the chocolate-covered pretzels**: Add the chocolate-covered pretzels to the board.
- **Add the edible googly eyes**: Add the edible googly eyes to the mini peppers, dip(s), and chocolate-covered pretzels, to give them an adorably spooky look.
- **Slice the cucumber**: Slice the Long English cucumber into skull shapes and place them on the board.
- **Decorate with fresh cilantro**: Get creative! Use fresh cilantro as a decoration, such as hair for the dip.
- **Finish with crackers**: Add kid-friendly crackers around the board.

Pizza Pepper Mummies (optional)

- **Prepare the Filling:** In a small bowl, mix the cream cheese, mozzarella, cheddar, chopped pepperoni, and Italian seasoning until fully incorporated, and set aside.
- **Prepare the Peppers:** Slice the peppers lengthwise into 3rds, remove seeds and veins to create boats for filling
- **Create your Mummy:** With a spoon, pack the filling into the boats, and place 1 slice of pepperoni at the wide end. Unroll your premade pizza dough, and using a pizza wheel, slice lengthwise into long thin strips. Starting from the thin end, begin wrapping your filled pepper boat with the dough, stopping just past the halfway point of the pepperoni slice.
- **Bake**: Place your wrapped peppers on a parchment-lined baking sheet and brush with garlic butter, sprinkle with more seasoning if desired. Bake in a 400-degree oven for 15-20 min or until puffy and golden brown. Let cool for 10 minutes and place googly eyes on exposed pepperoni slices. Serve warm with a side of marinara for dipping if desired.