

Meatball Mummy Croissant Bites

4
ingred.

12
serves

30
min

PREP TIME: 15 minutes
START TO FINISH: 30 minutes
SERVES: 12 (2 croissant bites each)

Serve up these scary meatballs for Halloween! Wrap Jus-Rol™ Croissants dough around this classic appetiser to create a fun, festive dish you can make with the kiddos. Our Halloween meatball recipe is oven-ready in just 15 minutes, and it's always a hit. Upgrade your frozen meatball appetiser recipe and serve up these holiday-inspired bites instead.



1 can Jus-Rol™
Croissants



24 cooked
meatballs (cold)



Ketchup or mustard,
if desired



Marinara sauce,
as desired

- 1 Preheat the oven to 200°C (180°C for fan assisted ovens)/Gas Mark 6. Line a large baking sheet with baking paper.
- 2 Unroll dough; separate at perforations, creating 3 rectangles. Press perforations to seal.
- 3 With knife or pizza cutter, cut each rectangle widthwise into 16 pieces, making a total of 48 pieces of dough.
- 4 Wrap 2 pieces of dough around each meatball to look like "bandages," stretching dough slightly to cover meatballs.
- 5 Separate "bandages" near 1 end to show meatball "face." Place on the baking sheet.
- 6 Bake 9-10 minutes or until dough is light golden brown and meatballs are hot. With ketchup and mustard, draw "eyes" on mummy bites. Serve with warm marinara sauce.

Serve Mummy Meatballs with toothpicks, making them easy to grab and eat, especially for tiny hands.