

Spider Web Croissant Cups

7
ingred.

12
serves

40
min

PREP TIME: 20 minutes
START TO FINISH: 40 minutes
SERVES: 12

Make these cheesy spider web-topped pizza cups a part of your Halloween dinner or party!



1 can Jus-Rol™
Croissants



125g
pizza sauce



2 mini pepperoni sticks
(such as Pepperami®), thinly sliced



100g cooked chicken,
finely chopped



150g ready grated
mozzarella cheese



1 cheese
string



18 medium pitted
ripe olives

1 Preheat the oven to 200°C (180°C for fan assisted ovens)/Gas Mark 6. Grease a 12-hole muffin tray. Unroll dough; separate into 6 triangles then cut each triangle in half again. Press 1 triangle of dough in bottom and up side of each muffin cup.

2 In small bowl, mix sauce, pepperoni, chicken and 100g of the cheese. Spoon about 1/4 cup mixture into each dough-lined cup; sprinkle each with about 1 teaspoon remaining cheese.

3 Bake 12-14 minutes or until lightly browned. Meanwhile, cut string cheese into 36 (2-inch) matchstick-sized pieces. Place 3 pieces on top of each muffin cup to make web shape. Bake about 2 minutes longer or until cheese is just melted.

4 Immediately transfer cups to serving plate. Cut olives in half widthwise. Place one half cut-side down on top of each cup for spider body; cut remaining olive halves into thin slices, and place on top of cups for legs. Serve warm.

If you can't find mini pepperoni slices, purchase larger ones, and cut them into fourths to fit in the muffin cups. Don't like Italian sausage? Swap it for 1/4 cup chopped red onion, sliced olives or more pepperoni.