

Holiday Pizza Wreaths



Ingredients

- 1 package frozen puff pastry, thawed
- 3 tablespoons butter, melted
- 1/2 teaspoon garlic powder
- 1/4 teaspoon Italian seasoning
- Pizza sauce
- 6 ounces shredded mozzarella cheese
- Mini pepperoni
- Mozzarella cheese pearls or burrata
- 5 to 6 grape tomatoes, sliced
- Fresh basil leaves
- Optional: Sliced jalapenos

Directions

1. Preheat oven to 400°. On a lightly floured surface, unroll puff pastry sheets. Using a 3-1/4-in. round cutter (or Mason jar lid), cut out 9 circles from each sheet. Cut a smaller hole in the center of each circle with a 1-in. round cutter. Place circles onto parchment-lined baking sheets.
2. In a small bowl, combine butter, garlic powder and Italian seasoning. Brush over each circle. Bake until lightly browned, 10-13 minutes.
3. Top circles with pizza sauce, shredded mozzarella cheese and mini pepperoni. Preheat broiler. Broil 3-4 in. from heat until cheese is melted, 1-2 minutes.
4. Top with mini mozzarella pearls or burrata, sliced tomatoes, fresh basil and sliced jalapenos, if desired, before serving.