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# Cheddar Broccoli Martians

## Ingredients

1 package (10-ounces) frozen chopped broccoli, thawed  
Cheddar cheese sauce  
2 T Italian seasoned dry bread crumbs  
1 package (12-ounces) buttermilk biscuits - 10 biscuits  
Green food coloring  
1 egg

## Martian Garnishes

Peas - eyes  
Broccoli - nose and eyebrows  
Chow mein noodles - antennae  
Small slice of red bell pepper **or** tomato - mouth

## Procedure

Preheat oven to 400°F. Arrange broccoli on double layer of paper towels and squeeze dry. In small bowl, combine broccoli,  $\frac{3}{4}$  cup Cheddar cheese sauce and bread crumbs; set aside. Separate biscuits in half to make 20 pieces. On lightly floured surface, roll each into a 3½" circle. On ungreased baking sheet, arrange 10 biscuit circles. Evenly spread 10 circles with broccoli mixture leaving ½" border. Top with remaining biscuit circles, sealing edges tightly with fork. Beat 4 drops food coloring with egg, then brush on circles. Bake 10 minutes or until golden. Serve with remaining cheddar cheese sauce, heated. **Garnishes:** Use peas for eyes, broccoli for nose and eyebrows and chow mein noodles for antennae and a small piece of red bell pepper or tomato for the mouth.

