
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.

