



YUMMY UNICORN HORNS

Inspired by *Unicorn Island*

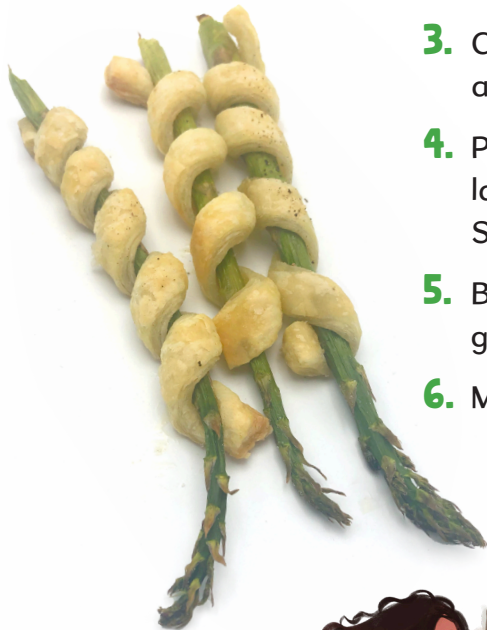


After a long day of protecting Barloc and the rest of the herd on Unicorn Island, Sam and Tuck are always hungry for a snack. These “horns” bring their own kind of magic—to your taste buds!

YOU’LL NEED:

- 1 sheet puff pastry
- 15 asparagus stalks
- Salt and pepper

1. Ask an adult to help you preheat the oven to 375°F, and lightly coat a baking sheet with nonstick spray.
2. Cut the puff pastry into fifteen long, thin strips approximately 1/2 inch wide.
3. Carefully wrap the puff pastry around each asparagus stalk.
4. Place the stalks in a single layer on the baking sheet. Sprinkle them with salt and pepper.
5. Bake for 15 minutes or until the pastry is puffy and golden brown.
6. Munch on your unicorn horns while they’re still warm!



You can use other veggies like carrots, string beans, or long strips of bell pepper.



For sweet-and-salty unicorn horns, try drizzling pretzel sticks with melted chocolate. Scatter some sprinkles over the top, then put them in the freezer for a few minutes to harden. Enjoy!

