

Disney Tangled Before Ever After



Spring Break Creativity Kit!

Disney Tangled Before Ever After SPRING STYLES For Long Hair

Braided Crown

1. Separate the hair into three equal sections.
2. Weave in lengths of hair along the side to form a crown.
3. Finish the side with an elastic band and pin braid length.
4. Repeat steps 1-3 to complete your look.

Tangled Cignon

1. Pull the end of the crown braid into a loose ponytail to the same track at the back.
2. Add hair to the ponytail and track.
3. Continue until you reach the nape of the neck.
4. Pin it in place.

Available on DVD April 11

Disney Tangled Before Ever After EGG LAMP

Brighten up this Easter with A Glowing Egg Lamp! • Adult supervision is required to make this craft.

YOU WILL NEED •
 ○ Printer ○ Paper ○ Scissors ○ Tape ○ Egg ○ Pin ○ Blow dryer ○ LED tealight
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MAKE THEM GLOW • Turn an empty eggshell into a beautiful glowing egg lamp! Here's how:

POKE • POUR • RINSE • DRY • GLUE • GLOW!

MAKING YOUR EGG HOLDER • See instructions below:

Measure to your egg and tape

Disney Tangled Before Ever After Spring Break Flower Ruler PINWHEEL

ALL YOU NEED •
 ○ Paper
 ○ Scissors
 ○ Wood Ruler
 ○ Push Pin

on DVD April 11

Disney Tangled Before Ever After Flynn's Favorite FRITTATA

Tangled Angel Hair Frittata

Recipe Card

Ingredients:
 6 Organic Eggs
 2 tbsp Olive Oil
 4 oz. Romano Cheese (grated)
 2 Garlic Cloves (minced)
 6 oz. Angel Hair Pasta (cooked)

To Prepare:
 STEP 1: Preheat oven to 350°F.
 STEP 2: Cook pasta according to package directions.
 STEP 3: Heat 1 tablespoon of olive oil in your skillet over medium to hot and add...
 STEP 4: Beat eggs and mix 1 cup grated cheese in bowl. Season with salt and pepper to taste.
 STEP 5: Add egg mixture to skillet. Leave on heat for several minutes and transfer to bowl.
 STEP 6: Cook in the skillet until the top is golden brown.
 STEP 7: Remove skillet, mix large piece and add remaining cheese and herbs as desired to garnish.
 STEP 8: Serve it up! Cut your frittata into wedges and serve with fresh fruit or vegetables.

Serve it hot or serve it cold. Tastes great either way!

Available on DVD April 11

PRINT THEM ALL!



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EGG LAMP



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Adult supervision is required to make this craft.

YOU WILL NEED »

○-Printer ○-Paper ○-Scissors ○-Tape ○-Egg ○-Pin ○-Blow dryer ○-LED tealight

MAKE THEM GLOW » *Turn an empty eggshell into a beautiful glowing egg lamp! Here's how:*



POKE »

POUR »

RINSE »

DRY »

GLUE »

GLOW!

USE LED LIGHTS ONLY. DO NOT USE REAL CANDLES.

MAKING YOUR EGG HOLDER » *See instructions below:*



Measure to
your egg
and tape

1. Print this page on thick paper using your home printer.
2. Have an adult help you cut out the egg holder strip above.
3. Wrap into a circular shape around the base of your egg lamp.
4. Secure into place with tape at the indicated area.

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Disney Tangled Before Ever After

SPRING STYLES For Long Hair



Braided Crown

1. Separate the hair into three even sections.
2. Weave in lengths of hair along the side hairline as your braid grows longer.
3. Fasten the end with an elastic band and pin braid length tucked behind the ear.
4. Sweep loose hair forward to complete your look.



Tangled Cignon

1. Fasten the end of the crown braid into a loose ponytail to the lower back of the head.
2. Add curl to the ends and back tease small sections of hair within the ponytail.
3. Loosely twist your TANGLED ponytail then wrap it around the elastic fastener.
4. Pin it in place with bobby pins.



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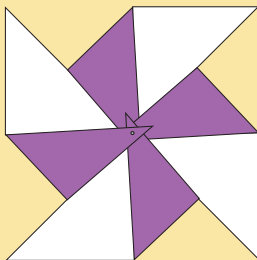
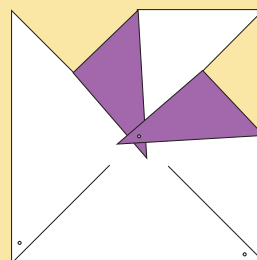
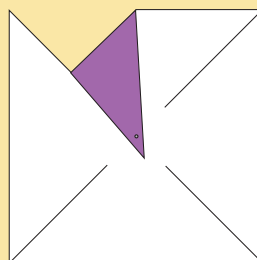
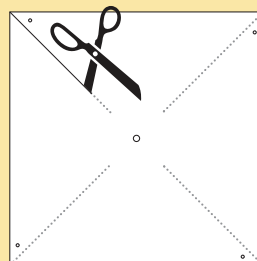
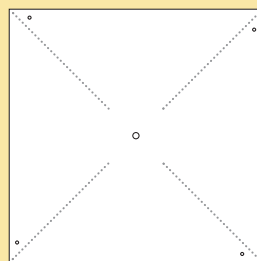
Spring Break Flower Ruler PINWHEEL



BE CREATIVE!

ALL YOU NEED »

- Paper
- Scissors
- Wood Ruler
- Push Pin



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Flynn's Favorite FRITTATA



Tangled Angel Hair Frittata

Recipe Card

Ingredients:

- 6 Organic Eggs
- 2 tbsp Olive Oil
- 4 oz. Romano Cheese (grated)
- 2 Garlic Cloves (minced)
- 6 oz. Angel Hair Pasta (cooked)

To Prepare:

- STEP 1:** Preheat oven to 425° F
- STEP 2:** Cook pasta according to package directions.
- STEP 3:** Heat 1 tablespoon of olive oil in your skillet over medium heat and add

cooked pasta, pressing down lightly with spatula.

STEP 4: Beat eggs and mix 1 cup grated cheese in bowl. Season with salt and pepper to taste.

STEP 5: Add egg mixture to skillet. Leave on heat for several minutes and transfer to broiler.

STEP 6: Cook in the broiler until the top is golden brown.

STEP 7: Invert skillet onto large plate and add extra pasta, cheese and herbs as desired to garnish.

STEP 8: Serve it up! Cut your frittata into wedges and serve with fresh fruit or vegetables.

Serve it hot or serve it cold.
Tastes great either way!



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