



French Cuisine


MADE SIMPLE

French Bread Pizza

Pizza

 4 people

 10 mins prep time

 25 mins total time

 Easy

INGREDIENTS

The base

- 1 large fresh French bread (from the bakery section in the grocery store)
- Pizza sauce
- Mozzarella cheese
- Parmesan cheese
- Olive oil

The toppings

- Garlic powder
- Basil
- Oregano
- Salt and Pepper

Optional toppings

- Chopped bacon
- Smoked pork
- Heavy whipping cream
- Onions
- Mushrooms
- Black Greek olives



DIRECTIONS

1. Preheat the oven to 425 °F (220 °C).
2. Cut the bread in half long ways and then cut the two pieces in half short ways.
3. Lightly brush the top and bottom of the bread with oil and precook the bread for 5 minutes.
4. Remove the bread from the oven and add the tomato sauce and a mixture of mozzarella and parmesan cheese on top.
5. Add any other desired herbs and toppings.
6. Bake for 10-12 minutes or until the top slightly browns.
7. Remove from the oven and let cool for 10 minutes.
8. Serve with a salad, chips, or your favorite side.

Bon Appetit!
Emilie Anne 

