

# Easy French Bread Pizza

(serves 4)



*French Bread Pizza is the perfect budget-friendly fast and easy weeknight dinner. Customize the toppings to fit your taste buds or what you have on hand!*



## INGREDIENTS

1 French loaf  
1/2 cup pizza sauce  
4 oz. shredded mozzarella  
1 cup shredded toppings  
of your choice

This same concept can be extended to other types of bread as well! Try making your individual pizzas on small pieces of naan, English muffins, pitas, or even tortillas! It's a great way to use up the leftovers in your kitchen.

### Other topping ideas:

Spinach, mushroom, swiss (or feta)  
Pepperoni, pepperocini, onion  
Mixed Vegetable  
Artichoke hearts, olives, roasted peppers  
Chicken, broccoli, and cheddar  
Salad and cheddar or feta cheese

## DIRECTIONS

Preheat the oven to 400°F. Cut the French loaf in half lengthwise, then cut each half open into two pieces. Place the pieces of French Bread, cut side up, on a large baking sheet.

Top each piece of bread with about 2 Tbsp pizza sauce and 1 oz. (or 1/4 cup shredded) mozzarella. Add any additional toppings you desire.

Bake the pizzas in the preheated oven for 10-15 minutes, or until the cheese is melted and bubbly, and the bread is slightly brown and crispy on the edges. Serve hot.

