

# French Bread Pizza

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## Ingredients:

1 loaf french bread, sliced in half lengthwise (like a sub sandwich)

1 tablespoon olive oil

Garlic salt, for sprinkling

½-? cup Parmesan cheese, fresh grated.

1-2 cups pizza sauce, depending on how saucy you like it

1-2 cups Mozzarella/Colby jack cheese blend, depending on how cheesy you like it

Pizza toppings of choice (we used pepperoni, olives, green chile and roasted red pepper)



## Directions:

Preheat your oven to 425 degrees F.

Cut the loaf of french bread in half lengthwise the way you would a sub sandwich) and place on a foil lined baking sheet. Press the bread down on the cut side with your finger tips to kind of compress the bread. This helps it not be soggy. Lightly brush each open face of bread with olive oil and lightly sprinkle with garlic salt and Parmesan cheese. Try to get good coverage of the Parmesan cheese, this will help create a barrier between the bread and sauce so you don't get the soggy crusted pizza. Place in the oven on the middle rack and bake for 4-5 minutes until lightly golden (including the Parmesan cheese, it will be slightly hard to the touch). Don't burn the cheese though. Remove from the oven.

Spread sauce over each half and sprinkle with ½-1 cup of mozzarella cheese. Top with your desired pizza toppings. And if you'd like a little extra cheese on top add 2-3 tablespoons.

Bake for 6-10 minutes or until the cheese is starting to bubble and brown slightly and the edges of the bread are turning a nice deep golden brown. Let it rest for a few minutes before slicing and enjoy!

Recipe Source: inspired by our mom, and a few extra tips from Mel.