FRENCH BREAD PIZZA

INGREDIENTS:

- 1 loaf French bread
- 4 Tbsp. butter, melted
- 2 cloves garlic, minced
- 1 cup marinara or pizza sauce
- 1 1/2 cup shredded mozzarella
- Pepperoni slices
- 2 Tbsp freshly grated Parmesan
- Crushed red pepper flakes
- Freshly chopped basil, for topping

DIRECTIONS:

1. Preheat oven to 400°. Slice bread half lengthwise. Mix melted butter and garlic together and brush all over the cut side of the bread. Bake for 10 minutes to lightly toast.
2. Spread marinara on top and top with mozzarella, pepperoni slices, parmesan, and red pepper flakes. Bake again until cheese is melty, 10 minutes more.
3. Top with basil to serve

BALANCING MEAL IDEAS:

1. Add vegetables as toppings (spinach, sweet peppers, mushrooms, olives, etc....)
2. Choose a whole grain Frech Bread for more fiber
3. Choose different meat/protein options (chicken, Italian sausage, turkey bacon, etc.…)

NOTES:

- Use a toaster oven to keep this meal dorm friendly!
- This recipe can easily be modified with your choice of toppings!

Reference: https://www.delish.com/cooking/recipe-ideas/a36702676/french-pizza-bread-recipe/