

# French Bread Pizza



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**15 minutes**



PERFECT PARTNER  
**minestrone**



Extra-virgin olive oil is the most expensive and most flavorful olive oil available. Keep the flavor and reduce the cost by mixing half extra-virgin oil and half virgin olive oil together.

## SHOPPING LIST

- French bread
- Italian sausage
- mozzarella cheese
- black olives
- bell pepper
- tomatoes
- basil
- pizza sauce
- mushrooms

## ON HAND

- olive oil
- onion

# French Bread Pizza

## INGREDIENTS

- 1 (16-inch) loaf French bread
- 1 1/2 tablespoons extra-virgin olive oil
- 8 ounces hot Italian sausage, sliced
- 1 medium onion, chopped
- 1 cup sliced mushrooms
- 1/2 cup sliced black olives
- 1 small green bell pepper, chopped
- 2 medium tomatoes, chopped
- 1/4 cup finely chopped fresh basil or 4 teaspoons dried basil
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella cheese

SERVES 4

**COOKIN'**  
*Express*

• Save valuable time by purchasing pre-sliced French bread loaves that are already brushed with olive oil. They are available in the frozen food section of your supermarket.

## Make Ahead

Prepare the sausage mixture in steps 2 and 3 up to 4 hours in advance. Refrigerate until ready to use.

## ♦ VARIATION

*You can turn this French bread pizza into an extra spicy Italian dish by topping it with pepperoni slices.*

**1** Preheat oven to 350°F. Cut bread horizontally into halves. Cut each half into halves. Place on baking sheet. Brush bread with olive oil.



**2** Heat a large skillet over medium-high heat; add sausage, onion, mushrooms and olives. Cook, stirring, until sausage is browned and crumbly, about 5 minutes.

**3** Add bell pepper to skillet. Cook until tender, about 5 minutes; drain. Mix tomatoes and basil in a small bowl.



**4** Layer pizza sauce, tomato mixture and sausage mixture on bread. Sprinkle with mozzarella. Bake until bread is toasted and cheese is melted, about 15 minutes. Serve immediately.