



# French Bread Pizza



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## Introduction

If you're searching for a delicious and easy meal that the whole family will love, look no further than French Bread Pizza. This quick and satisfying dish combines crispy French bread with your favorite pizza toppings, making it a perfect choice for a weeknight dinner or a fun snack. With simple ingredients and minimal prep time, anyone can whip up this tasty treat in no time.

## Detailed Ingredients with measures

French Bread – 1 loaf

Pizza Sauce – 1 cup

Shredded Mozzarella Cheese – 2 cups

Pepperoni – 1 cup (or toppings of your choice)

Olive Oil – 1 tablespoon

Italian Seasoning – 1 teaspoon

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 30 minutes

Yield: 4 servings





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## Detailed Directions and Instructions

### **Preheat the Oven**

Begin by preheating your oven to 400°F (204°C).

### **Prepare the Bread**

Take a loaf of French bread and slice it in half lengthwise. Place the two halves on a baking sheet, cut side up.

### **Add the Sauce**

Spread pizza sauce evenly over the cut sides of the French bread.

### **Add the Cheese**

Generously sprinkle shredded mozzarella cheese over the sauce-covered bread halves.

### **Top with Toppings**

Add your choice of toppings, such as pepperoni, vegetables, or cooked sausage.

### **Bake the Pizza**

Place the baking sheet in the preheated oven and bake for 10-12 minutes, or until the cheese is melted and bubbly.

### **Slice and Serve**

Once done, remove from the oven. Allow it to cool for a few minutes, then slice into pieces and serve warm.

## Notes

### **Store Leftovers**

Leftover French bread pizza can be stored in an airtight container in the refrigerator for up to 3 days.

See also [Strawberry Mango Split Cake](#)

### **Reheating**

To reheat, place slices in the oven at 350°F (177°C) for about 5-10 minutes or until warmed through.

### **Customizing Toppings**

Feel free to customize toppings based on personal preferences or what you have on hand.

### **Vegetarian Option**

You can create a vegetarian version by using only vegetables as toppings.





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## Cook techniques

### Using French Bread

French bread serves as an excellent base for pizza due to its crusty exterior and soft interior. It holds toppings well and provides a satisfying texture.

### Evenly Spreading Sauce

Ensure the pizza sauce is spread evenly across the bread to avoid sogginess in certain areas. This allows for consistent flavor with every bite.

### Layering Toppings

Layer your toppings thoughtfully, starting with cheese followed by meats and vegetables. This technique ensures that the cheese melts nicely and everything heats through evenly.

### Baking Temperature and Time

Baking at a high temperature allows the bread to crisp up while the cheese melts nicely. Keep an eye on it to avoid burning.

## FAQ

### Can I use other types of bread for this recipe?

Yes, you can use other types of bread, but French bread provides the best texture and taste for pizza.



**What toppings work best?**

You can use a variety of toppings including pepperoni, vegetables, and cheeses. Choose your favorites!

**How do I store leftover French bread pizza?**

Store leftovers in an airtight container in the refrigerator. Reheat in the oven for the best texture.

**Can I freeze French bread pizza?**

Yes, you can freeze it. Just make sure to wrap it well to avoid freezer burn.

See also [Burnt Ends with Bourbon Sauce](#)

**Is this a healthy meal option?**

It can be made healthier by using whole grain bread and loading up on vegetables as toppings.



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## Conclusion

Enjoying French bread pizza is a quick and satisfying way to indulge in a delightful meal or snack. With endless possibilities for toppings and variations, it's a versatile dish that can cater to every taste preference. Whether you're preparing it for a casual family dinner or a fun get-together with friends, French bread pizza is sure to please.

## More recipes suggestions and combination

### **Classic Pepperoni French Bread Pizza**

Top your French bread with marinara sauce, mozzarella cheese, and plenty of pepperoni slices for a timeless favorite.

### **Veggie Delight French Bread Pizza**

Load your French bread with a medley of colorful veggies like bell peppers, onions, mushrooms, and spinach, topped with cheese.

### **BBQ Chicken French Bread Pizza**

Spread barbecue sauce over the bread, add cooked chicken, red onions, and mozzarella for a sweet and savory twist.

### **Caprese French Bread Pizza**

Layer fresh tomatoes, mozzarella cheese, and basil leaves, drizzled with balsamic glaze for a fresh and Italian-inspired option.

### **Buffalo Chicken French Bread Pizza**

Combine shredded chicken with buffalo sauce, top with blue cheese and



green onions for a spicy kick.

### **Breakfast French Bread Pizza**

Top French bread with scrambled eggs, cheese, and your choice of breakfast meats for a hearty morning meal.



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