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## French Bread Pizzas

French Bread\*

Garlic Salt

Olive Oil for brushing

1/2 Jar of Marinara

Shredded Mozzarella (Kraft Mozzarella or Italian Cheese is Lactose Free)

Pepperoni

Any other toppings you want ;-)

\*we do GF French Bread for my husband, who had deemed this the BEST GF pizza option available

Position rack in upper 1/3 of the oven and then Pre-heat oven to 425.

Slice French Bread in half lengthwise, and place on rimmed baking sheet cut side up. Brush with olive oil and sprinkle with garlic salt. Bake for 5 mins. Remove from oven and cool slightly.

Spread marinara sauce on the french bread & sprinkle with mozzarella. Top with pepperoni if desired, and any other toppings of your choice.

Bake until cheese is melted and golden, about 10 mins.

Enjoy!

*(This is a great cooking project with the kids! Let them spread their own pizza sauce and put on toppings - fun for all ages ;-))*

## Wine Pairing Recommendation

Hands down the best pizza wine is Cotes du Rhone....or any blend that contains Cabernet Franc which I think tends to taste like fresh bell peppers ;-)

But if you want quick and easy go with the Cotes du Rhone....I've never had a bad one....even the super cheap are great with some powerful pizza.