

# French Bread Pizzas

- Total: 16 min
- Yield: 6 to 8 servings

## *Pizza Base:*

6 small baguettes, halved

**One 24-ounce jar marinara sauce**

**Five 8-ounce packages fresh mozzarella, sliced**

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Choose your toppings!!!

## *Tomato Basil Pizzas:*

Sliced Roma tomatoes, for topping

2 tablespoons olive oil

Salt and freshly ground black pepper

1/2 bunch fresh basil

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## *Pepperoni and Jalapeno Pizzas:*

1 cup sliced pepperoni

6 to 7 jalapenos, sliced

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## *Pineapple Pizzas:*

8 ounces canned pineapple chunks

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1. For the pizza base: Preheat the oven to 375 degrees F.
2. Lay the rolls cut-side up on a large baking sheet. Top each half with marinara followed by the mozzarella. Then add your toppings of choice. See below for directions for assembling specific pizzas.
3. Once the pizzas are assembled, put the baking sheet on the lowest rack for 8 to 10 minutes. Then turn up the heat to 425 degrees F and put the sheet on the highest rack until the cheese starts to bubble a bit and turns golden. Remove and serve immediately! Cut the pizzas in half right across the middle so there are mini French bread pizzas for everyone.
4. **Pizza Varieties:**

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1. For the pineapple pizzas: Top with the pineapple and bake according to the directions above.
  2. For the pepperoni and jalapeno pizzas: Top with the pepperoni and jalapeno slices and bake according to the directions above.
  3. For the tomato basil pizzas: Use pesto instead of the marinara sauce, and top with the tomato slices. Drizzle with the olive oil and sprinkle with salt and pepper. Bake according to the directions above. Top the cooked pizzas with basil leaves.
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