



Sausage French Bread Pizzas

directions

1. Preheat oven to 400°F.
2. Brown sausage in a large skillet breaking it up into crumbles as it cooks. Add garlic and cook sausage until browned. Push sausage to the side of the skillet. Add sliced onions to the other side & cook until softened. Remove skillet from heat and set aside.
3. Cut French bread loaf in half. Then cut each half lengthwise and place them on a sheet pan lined with parchment paper. Drizzle olive oil over bread.
4. Spread ¼ cup of pasta sauce on each piece of bread. Sprinkle shredded mozzarella on bread. Top with cooked sausage and onions. Sprinkle on oregano and add sliced olives. Sprinkle the shredded Parmesan, then top with any remaining mozzarella.
5. Bake for 12-15 minutes or until the pizzas are hot and cheese is melted and starting to brown. Let sit for a few minutes and serve.

notes

Make pizzas up to the point of baking, and wrap them to freeze for later.



to serve

Serve with fresh basil leaves chopped, your favorite hot sauces, more red pepper flakes, and your favorite cold drink. Perfect summer on the patio food.



4

servings

15 min.

prep time

25 min.

cook time

ingredients

1 lb. Swaggerty's Farm Sausage
(<https://www.swaggertys.com/products/recipe-ready>)

2 garlic cloves, minced

1/2 yellow onion, sliced

1 loaf of French Bread

Olive oil

1 cup jarred marinara or pizza sauce

2 cups shredded Mozzarella cheese

1/2 cup shredded Parmesan cheese

1/2 cup sliced black olives

1 tsp. dried oregano

*optional: crushed red pepper flakes & fresh basil

Pairs well with: Salad

Special Kitchen Tools: n/a