

French Bread Pizza Sandwiches

Here's a tasty sandwich with all the flavors of pizza in a make ahead portable version. Perfect to make while camping outside or in the wilds of your living room. Find more yummy recipes as well as craft activities at: www.Kidfunideas.com



Ingredients:

- One long French bread baguette or French bread rolls if making individual
- Jar of your favorite marinara sauce
- Shredded Mozzarella Cheese
- Pepperoni, Sausage, or your favorite pizza toppings
- Foil
- Oven or barbeque



How to make it:

1. Slice your French bread in half lengthwise and scoop out some of the bread on both sides.
2. Drizzle on some olive oil and season with salt and pepper. Place under the broiler or on the top of the barbeque grill until toasted. Remove from the heat. Turn off the broiler and set the oven to 350 degrees.
3. Slather both pieces of bread with the marinara sauce and top with shredded mozzarella and your favorite pizza toppings. Close the two sandwich pieces together.
4. Lay out your foil and place your sandwich on the foil. Wrap tightly in the foil, pressing the sandwich together firmly.
5. Place your wrapped sandwich on a sheet tray and place in a 350 degree oven for 15 minutes. If you are using a grill. Have heat all around the sandwich but not directly

under the sandwich, otherwise your bread will burn. Cook 6 minutes on either side. Remove.

6. Unwrap your sandwich and cut into serving sections. The bread should be soft on the outside and crisp on the inside from broiling earlier.
7. Serve with some fresh fruit and a cold drink.