

Pepperoni 2.0 Baguette Pizzas

Servings: 6

Prep Time: 5min

Cook Time: 7min

Ingredients

- 1 baguette (61cm)
- 425g can whole peeled tomatoes, drained
- 1 tbsp. fresh oregano, chopped
- 1 large clove garlic, finely grated
- 2 anchovy fillets, finely chopped
- 170g mozzarella, coarsely grated
- 55g pepperoni, thinly sliced
- 1/3 c. pickled jalapeno peppers, thinly sliced



Directions

1. Place an oven rack in middle of oven and heat broiler.
2. Split baguette and arrange on baking sheet cut-side up.
3. Broil until light golden brown, 2 to 3 min.
4. Reduce oven temp to 190°C
5. In medium bowl, hand-crush the tomatoes then stir in oregano, garlic, and anchovies.
6. Spread 1/2 cup sauce onto cut sides of bread (there will be extra sauce). Top with mozzarella, pepperoni and peppers.
7. Bake until cheese has melted and bread is crisp, 3 to 4 minutes.