

Artichoke - Broccoli - Squash - Tomato



Toppings

1. Baguette or French Roll, 8 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Tomato Sauce, ½ - 1 oz
4. Marinated Artichoke Heart quarters
5. Broccoli florets
6. Grilled Yellow Squash strips
7. Grilled Zucchini strips
8. Sautéed mushrooms slices
9. Marinated Sun Dried Tomatoes julienne
10. Black Olive slices
11. Provolone Cheese slice, 1 oz

Assembly

1. Slice Baguette or French Roll in half
2. Spread GHO to lightly cover bread surface
3. Spread Sauce over GHO
- 4-10. Portion and place toppings as desired
11. Top with Provolone slice

Bake 12-15 minutes at 450 until bread crispy and cheese melted and starting to brown.

Artichoke - Mushroom - Pepper



Toppings

1. Baguette or French Roll, 8 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Tomato Sauce, ½ - 1 oz
4. Goat Cheese
5. Marinated Artichoke Heart quarters
6. Sautéed Mushroom slices
7. Broccoli florets
8. Red/Yellow Mini Pepper rings
9. Marinated Sun Dried Tomatoes julienne
10. Black Olive slices
11. Provolone Cheese slice, 1 oz

Assembly

1. Slice Baguette or French Roll in half
2. Spread GHO to lightly cover bread surface
3. Spread Sauce over GHO
- 4-10. Portion and place toppings as desired
11. Top with Provolone slice

Bake 12-15 minutes at 450 until bread crispy and Cheese melted and starting to brown.