

Asparagus - Squash - Mushroom



Toppings

1. Baguette or French Roll, 8 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Tomato Sauce, ½ - 1 oz
4. Asparagus tips
5. Grilled Yellow Squash strips
6. Grilled Zucchini strips
7. Sautéed Mushroom slices
8. Marinated Sun Dried Tomatoes julienne
9. Black Olive slices
10. 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 toppings
- 4-9. Portion and place toppings as desired
10. Top with Provolone slice

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

Asparagus - Mushroom - Mini Pepper



Toppings

1. Baguette or French Roll, 8 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Tomato Sauce, ½ - 1 oz
4. Asparagus tips
5. Sautéed Mushroom slices
6. Grilled Mini Pepper strips
7. 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 toppings
- 4-6. Portion and place toppings as desired
7. Top with Provolone slice

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