

Tomato - Artichoke - Pepper - Olive



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. Tomato slices
6. Marinated Artichoke Heart quarters
7. Yellow Mini Pepper slices
8. Black Olive slices
9. Provolone Cheese slices 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. Fork Goat Cheese over Tomato Sauce
- 5-8. Portion and place toppings as desired
9. Top with Provolone slice

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

Zucchini - Asparagus - Mushroom



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. Grilled Zucchini strips
6. Asparagus tips
7. Sautéed Mushroom slices
8. Marinated Sun Dried Tomatoes julienne
9. Black Olive slices
10. Provolone, 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. Fork Goat Cheese over toppings
- 5-9. Portion and place toppings as desired
10. Top with Provolone slice

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