

5/10/17

Tex-Mex French Bread Pizza Recipe

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TEX-MEX FRENCH BREAD PIZZA

Ingredients

- Leftover cooked chicken or turkey, diced (leftover ground meat or any meat for that matter would work)
- 1 baguette or Italian bread, sliced in half vertically
- Spaghetti or pizza sauce
- Cherchies® Black Bean & Corn Salsa
- Cherchies® Chardonnay Lime & Cilantro Seasoning Blend
- About 2 cups of shredded Mexican cheese (but who's measuring?)

Preparation

1. Preheat oven to 350 degrees. Slice a baguette or Italian bread in half vertically. Place bread halves on a baking sheet. Spread each slice with a generous amount of spaghetti or pizza sauce (maybe 1 cup? It all depends on the size of the bread). Sprinkle the diced chicken or turkey over the bread halves.
2. Next, add the Cherchies® Black Bean & Corn Salsa over the chicken. Sprinkle about 1 teaspoon of Cherchies® Chardonnay Lime & Cilantro Seasoning (or to taste). Of course, what pizza wouldn't be complete without the cheese? Add the cheese to your heart's delight...add some more...you decide, it's ok!
3. If you're wondering about the brown stuff in the first picture, it's taco meat. I also had leftover taco meat I added to one half of the pizza (a previous pizza night:) Plop the pizzas into the oven and bake for about 10-15 minutes, or until pizza is golden brown and the cheese is melty. Slice into individual portions and enjoy!



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