



**The Pampered Chef®**  
**Crusty French Bread Pizza Bites**  
**Recipe**

1 French baguette (about 425 g total weight)  
2 tablespoon plus 2 teaspoons olive oil, divided  
3 cloves garlic, pressed, divided  
1 can (400 g) chopped tomatoes with herbs  
1/2 onion  
1/2 green pepper, deseeded  
25 g Parmigiano Reggiano cheese, divided  
50 g Provolone Piccante cheese, grated, divided  
Freshly ground black pepper, to taste (optional)

1. Preheat oven to 220°C/fan 200°C/Gas 7. On **Cutting Board** using **Bread Knife**, cut off one end of baguette; cut baguette into a 26-cm length to fit **Medium Bar Pan**. (Set aside end and remaining baguette for another use.) Slice baguette in half horizontally; place on bar pan, cut-side up. In **(250-ml) Prep Bowl**, combine 2 tablespoons olive oil with 2 cloves garlic pressed with **Garlic Press**. Lightly brush oil mixture over cut sides of baguette using **Chef's Silicone Basting Brush**.
2. Drain chopped tomatoes using small **Stainless Mesh Colander**; stir with spoon to extract juice. Discard juice. Place half of the tomatoes (you need about 90 g drained tomatoes) in **Small Batter Bowl**. (Set aside remaining tomatoes for another use.) Chop onion using **Food Chopper**. Dice green pepper using **Utility Knife**. Heat remaining 2 teaspoons oil in **Executive 20-cm Sauté Pan** over medium heat 1–2 minutes or until hot. Add onion and green pepper to pan; cook 2–3 minutes or until onion is soft, stirring occasionally using **Small Mix 'N Scraper®**. Press remaining garlic clove into pan; cook 30–60 seconds or until tender but not browned. Add onion mixture to drained tomatoes; mix well.
3. Grate half of the Parmigiano Reggiano cheese evenly over baguette using **Microplane® Adjustable Fine Grater**. Spoon tomato mixture evenly over cheese; sprinkle with grated Provolone cheese. Grate remaining Parmigiano Reggiano over top of pizzas. Bake 17–19 minutes or until cheese is golden brown. Remove from oven; let stand 2–3 minutes. Sprinkle with black pepper, if desired. Cut each pizza, widthways, into 8 even slices using Bread Knife; serve warm.

Yield: 16 appetizers

Per serving: per appetizer: Energy 463kJ/110kcal; Protein 4.1g; Carbohydrate 15.8g; Sugars

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1.6g; Fat 3.8g; Saturated Fat 1.3g; Fibre 0.9g; Salt 0.5g

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