



Amanda's
Atomic
Home

Bringing the food,
fashion,
and
decor of the
Mid-Century
to today
through a
delightful blog.

www.amandasatomic.com



EASY PIZZA

- 10 Ounces French Bread, 2 loaves
- ¼ Cup Olive Oil
- 3 to 4 Fresh Tomatoes
- Grated Parmesan Cheese
- 4 Ounces sliced Muenster or Sharp Cheddar
- 1 Can Anchovy Fillets
- ½ Teaspoon Oregano
- ½ Teaspoon Basil
- ½ Teaspoon Marjoram

DIRECTIONS

1. Cut loaves in half lengthwise.
2. Brush cut surfaces with part of the oil.
3. Cover with tomatoes.
4. Sprinkle with grated cheese, top with cheese slices.
5. Lay anchovy fillets on top.
6. Combine herbs and sprinkle over each pizza.
7. Drizzle with remaining oil.
8. Bake in a 400 degree oven for 15 to 20 minutes.