

PIZZA NACHOS

By: Simply Creative Chef Rob Scott

Ingredients:

1 loaf of baguette, sliced
1 pound mozzarella cheese
1 ½ cups tomato sauce
2 cloves garlic, chopped
1 small onion, chopped
1 red bell pepper, chopped
½ pound ground beef
Salt and pepper
Extra virgin olive oil
¼ cup parmesan cheese

Directions:

- Preheat oven to 325 degrees F
- Brush each individual baguette slice with olive oil
- Season with salt and pepper
- Place on a sheet pan and put in oven for 10 minutes
- In a skillet, add 2 tablespoons extra virgin olive oil over medium heat
- Add garlic, onion, red bell pepper and cook for 3 minutes, until softened
- Add ground beef and cook about 5 minutes or until no pink is left
- Drain excess oil
- Spread over toasted baguette slices
- Ladle tomato sauce over top and sprinkle parmesan cheese and shredded mozzarella on top
- Bake in oven for 12-15 minutes