



Ciabatta with crumbled sausage

1 loaf ciabatta bread

1 tsp dried oregano

2 zucchinis, sliced

½ lb. Italian sausage, crumbled

1 cup fresh ricotta

2 tomatoes, sliced

Smooth cheese along ciabatta surface and sprinkle oregano on top.

In a medium sauté pan, heat up extra virgin olive oil and garlic and add in sliced zucchinis. Cook together for 5 minutes and add in sausage. Continue to cook until sausage is done.

Layer zucchini and sausage mixture on top of foccacia, and top with sliced tomatoes.

Season with salt and pepper.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

