

French Bread Clam Pizza

 Servings: 2

 Total: 10 mins

- One (6- to 8-ounce) can chopped clams, drained
- 1/3 cup (about 1 ounce) finely grated pecorino cheese (can also use parmesan cheese with a pinch of fine salt)
- 1 tablespoon extra-virgin olive oil
- 2 garlic cloves, minced or finely grated
- 1 teaspoon dried oregano
- 1 lemon, zest finely grated, then cut into wedges
- Big pinch of crushed red pepper flakes
- 1/2 baguette (see headnote), about 12 inches long, split through the equator and halved across

Step 1

Position a rack in the upper third of the oven and heat the broiler.

Step 2

In a medium bowl, stir together the clams, pecorino, olive oil, garlic, oregano, lemon zest and pepper flakes.

Step 3

Place the bread on a rimmed baking sheet, cut sides down, and broil for about 1 minute, or until lightly toasted (watch closely as broilers vary). Remove from the oven, turn the bread over, cut sides up, and top with the clam mixture, spreading all the way to the edge of the bread to prevent burning.

Step 4

Broil for 2 to 4 minutes, or until the cheese is melted and bubbling. Let cool slightly, then squeeze the lemon wedges over and serve.

