

QUICK & EASY CAULIFLOWER PIZZA

INGREDIENTS

- 1 Cauliflower (stalk removed)
- 1/2 C Mozzarella (shredded)
- 1/4 C Parmesan (grated)
- 1/2 t Oregano (dried oregano)
- 1/2 t Kosher salt
- 1/4 t Garlic (powder)
- 2 Eggs (lightly beaten)
- Marinara Sauce (optional)



DIRECTIONS

- 1 Pre-heat the oven to 450 F & line a baking sheet with parchment paper.
- 2 Break the cauliflower into florets & pulse in a food processor until fine.
- 3 Put it on a towel to get all the moisture out & let it sit.
- 4 In a bowl, combine all remaining ingredients.
- 5 Then place it to the center of the baking sheet & spread it into a circle.
- 6 Bake for 20 minutes.
- 7 Add marinara sauce & any desired toppings & bake an additional 10 minutes.

NOTES

Additional topping choices - Carmelized onions, mushrooms, jalapeno, kale tomatoes, basil, zucchini, olives

