



# CAULIFLOWER PIZZA

## INGREDIENTS

6 cups grated cauliflower | 1 cup mozzarella cheese | 2 beaten eggs | 1 tsp salt | 1/3 cup mozzarella cheese | 1/3 cup parmesan cheese | basil | red pepper flakes

## DIRECTIONS

- Preheat your oven to 400 degrees.
- Place the grated cauliflower in the microwave for about 2 minutes, let it cool and drain any excess water.
- In a large bowl, combine cauliflower, eggs, 1 cup mozzarella cheese, salt, and Italian seasoning.
- Place on a pizza pan and make a flat circular shape for the crust.
- Place crust in the oven 20 minutes until golden.
- Remove from the oven and add tomato sauce, mozzarella, parmesan cheese, and any other preferred toppings.
- Set your pizza back in the oven for about 5 minutes or until the cheese is melted.
- Cut, serve and enjoy!



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