

LAMORA FARM'S FAVORITE EASY, HEALTHY(ISH), DELICIOUS CAULIFLOWER CRUST PIZZA



Ingredients

- 2 small or one large head LaMora Farms cauliflower
- ¼ cup parmesan cheese
- 1/3 cup mozzarella cheese
- ¼ tsp salt
- ½ tsp each; basil, oregano & garlic powder
- 1 egg
- Red pepper flakes (optional)

Instructions

Preheat oven to 450°F. Cut cauliflower into florets and boil until fork tender. Place in a food processor until cauliflower is riced. Wrap in a kitchen towel and squeeze out as much liquid as possible. This step is a pain but your crust will be a crumbly mess if you skip it. Put squeezed cauliflower into a bowl and add all ingredients, mixing thoroughly. On a parchment paper lined baking sheet, press cauliflower dough until tightly formed together. Bake for 8-11 minutes or until it starts to turn golden brown. Remove from oven and add sauce, cheese and toppings. (I like to add sautéed diced peppers & onions on ours, the kids like turkey pepperoni on theirs). Bake for another 8-10 minutes or until cheese is golden brown.

** this recipe works great with cauliflower heads that have started to get soft but are still fresh enough to eat, good way to use them up!!**