

Cauliflower Pizza



Equipment:

- Bowls
- Measuring cups & spoons
- Rolling pin
- Baking sheet or pizza stone
- Basting brush
- Food processor
- Sauce pan

Ingredients

- 2 pound of cauliflower florets (2 1/2-3 cups, grated)
- 1 egg
- 1/2 cup of cream cheese,
- 1 t. oregano
- 1/2 t. salt

Yield:	4 servings
Active Time:	15 Minutes
Total Time:	30 Minutes

Directions:

- Cut the cauliflower stalks and put in a food processor to pulse until it looks like rice.
- Cook the "rice" on the stove top for 4 - 5 minutes until just barely tender
- Drain the water and put into a linen to really drain the water.
- In a bowl, add cream cheese, egg, oregano and salt
- Mix together like a pizza crust dough, and be patient - it will work.
- Spread out on a baking sheet lined with parchment paper. Bake the crust at 400 degrees for 20 minutes. Add your desired toppings and put back in the oven about 10 minutes, until your cheese is nice and melty.

