

CAULIFLOWER PIZZA



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 2 servings*

Reorder No.	Description	Amount
732486	Cauliflower Florets	3 cups
780995	Primo Gusto® Shredded Mozzarella Cheese	½ cup
513733	Trade East® Leaf Oregano Spice	½ Tsp.
513628	Trade East Basil Leaf Spice	½ Tsp.
424307	Kosher Salt	½ Tsp.
224839	Trade East Garlic Powder Spice	½ Tsp.
505412	Gordon Choice™ Large Grade A Shell Eggs	1 egg

Preparation Instructions

Wash Hands.

Preheat oven to 500°F

Remove the leaves and stem of the cauliflower. Transfer pieces to a food processor and rice the cauliflower by pulsing it in the food processor, or by shredding it on a box grater.

Once riced, transfer to a large bowl and microwave for 4 minutes. Let it cool.

Transfer cooked cauliflower to a clean towel and wring out as much liquid as possible. Place cauliflower in a bowl and combine with mozzarella, oregano, basil, salt, garlic powder, and an egg. Mix well.

Line a baking sheet with parchment paper, or use a pizza stone. Place cauliflower mixture in the middle. Spread out the mixture and form a circle. Bake for 15 minutes, or until the crust has become golden brown in the center and on the edges.

Top with your favorite pizza sauce and toppings. Be careful not to overload the pizza.

Bake for another 5-7 minutes, or until the cheese has fully melted.