

Mini Cauliflower Pizza

Recipe By Naomi Hazan



Cooking and Prep:  45
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Serves:  4

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Paleo,
Pescetarian, Gluten Free, Low
Fat, Low Carb, Sugar Free

Mini cauliflower pizza is a healthy carb alternative to make on Pesach and all year round! Tender cauliflower topped with homemade marinara sauce and bubbly melted cheese. Mmm, what's not to like??

Ingredients (8)

Main ingredients

- 3 cups **Heaven & Earth Riced Cauliflower**, thawed
- 1/4 teaspoon garlic powder
- 1/8 teaspoon black pepper
- 1/4 teaspoon **Gefen Oregano**
- 1/4 teaspoon salt

3 tablespoons Gefen Almond Flour (preferably blanched)

1/3 cup grated parmesan cheese

2 eggs, beaten

Start Cooking

Prepare the Pizza

1. Preheat your oven to 400 degrees Fahrenheit. Using a kitchen towel, drain the excess liquid from the riced cauliflower.
2. Add the cauliflower and the rest of the ingredients to a mixing bowl. Mix well.
3. Scoop the batter onto a baking tray lined with Gefen Easy Baking Parchment Paper and press down to create the shape of a thin crust. You can make smaller mini pizzas too!
4. Bake for 30 minutes, then allow to cool for a few minutes before topping with your favorite sauces and cheeses.
5. Bake for an additional 10 minutes or until the cheese is bubbly and melted. Use a spatula and carefully remove the pizzas from the parchment paper.