



CAULIFLOWER CRUST PIZZA

2 lbs. cauliflower florets, riced

1 egg, beaten

1/3 cup soft goat cheese (Chevre)

1 tsp. **Mediterranean Greek Herb Blend**

Pinch of salt

Toppings: **Sunset Gourmet's Smoky Sweet Grilling Sauce**, Mozzarella cheese, Feta cheese, sliced tomatoes and a sprinkling of **Mediterranean Greek Herb Blend** and **Spinach & Herb Mix** (change it up and add your favourite toppings)

Preheat your oven to 400°F.

Pulse batches of raw cauliflower florets in a food processor, until a rice-like texture is achieved. Fill a large pot with about 1" of water, and bring it to a boil. Add the "rice" and cover; let it cook for about 4-5 minutes. Drain into a fine-mesh strainer. Once you've strained the rice, transfer it to a clean, thin dish towel. Wrap up the steamed rice in the dish towel, twist it up, then squeeze all the excess moisture out!

In a large bowl, mix up your strained rice, beaten egg, goat cheese, and spices. Use your hands to mix well. It won't be like any pizza dough you've ever worked with, but don't worry- it'll hold together! Press the dough out onto a baking sheet lined with parchment paper.

Keep the dough about 1/3" thick. Bake for 35-40 minutes at 400°F. The crust should be firm and golden brown when finished.

Add your toppings.

Return the pizza to the 400°F oven, and bake an additional 5-10 minutes, just until the cheese is hot and bubbly.

Slice and serve immediately!



- **Mediterranean Greek Herb Blend**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**

- **Spinach & Herb Mix**