



CAULIFLOWER PIZZA CRUST (1)

2 pounds cauliflower florets, riced

1 egg, beaten

1/3 cup soft goat cheese (chevre)

1 tsp. **Mediterranean Greek Seasoning Blend**

2 tsp. **Spinach & Herb Mix**

Toppings- **Sunset's Smoky Sweet Grilling Sauce**, mozzarella cheese, cubed cooked chicken, mushrooms, black olives, onions and a sprinkling of **Mediterranean Greek Seasoning Blend** and **Spinach & Herb Mix**

Preheat your oven to 400 °F. Simply pulse batches of raw cauliflower florets in a food processor until a rice-like texture is achieved. Fill a large pot with about an inch 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 dishtowel. Wrap up the steamed rice in the dishtowel, twist it up, then SQUEEEEEEEZE 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. Then slice and serve immediately!



- Spinach & Herb Mix
- Mediterranean Greek Seasoning Blend
- Sunset's Smoky Sweet Grilling Sauce