



CAULIFLOWER PIZZA CRUST

1 large head cauliflower, cut into florets and riced

1 egg, beaten

1/3 cup soft goat cheese (chevre)

1 tsp. **Mediterranean Greek Seasoning Blend**

1 tsp. **Sunset Seasoned Salt**

1 tsp. **Onion, Garic & Herb Seasoning**

Choose your Toppings-

Sunset Gourmet's Smoky Sweet Grilling

Sauce, Mozzarella cheese, feta cheese, diced chicken, black olives, sliced tomatoes, mushrooms, onions, basil leaves.

Preheat 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 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 dish towel. Wrap up the steamed rice in the dishtowel, twist it up, then SQUEEEEEEEZE all the excess moisture out!

In a large bowl, mix 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!

Time-Saving Tip: Make a double-batch of cauliflower pizzas. Make one for now, and save one for later. After baking the crusts and adding the toppings, wrap up the whole pizza in foil, and FREEZE it for a quick "frozen pizza" to enjoy another night! Simply thaw and bake at 400°F, as directed below, until the cheese is hot and bubbly.



- **Mediterranean Greek Seasoning Blend**
- **Sunset Seasoned Salt**
- **Onion, Garic & Herb Seasoning**

- **Sunset Gourmet's Smoky Sweet Grilling Sauce**