

Cauliflower Crust Pepperoni Pizza

Serving: 2

2 Servings. Per serving, 1 Lean, 3 Greens, 3 Condiments

Ingredients

Crust

2 cups **Frozen Riced Cauliflower**

$\frac{1}{3}$ cup **Part-Skim Shredded Mozzarella**

$\frac{1}{4}$ cup **Parmesan Cheese** *Grated*

1 **egg**

$\frac{1}{2}$ t **PC Italian Seasoning Mix**

Toppings

$\frac{1}{2}$ cup **No Sugar Added Marinara** (*I love Prego Farmer's Market*)

10 slices **Turkey Pepperoni**

1 cup **Part-Skim Shredded Mozzarella**

***Feel free to use any toppings if you are not in weight loss phase.**

Directions

1. Preheat Oven to 400 degrees F
2. Place 1 bag riced cauliflower in microwave (microwave safe bag) for 2 minutes.
3. Once slightly thawed, place riced cauliflower in non-stick stainless steel pan and cook until slightly browned. If moisture is present after browning, use a clean paper towel to blot any excess moisture.
4. In a mixing bowl, place riced cauliflower, $\frac{1}{3}$ cup mozzarella, parmesan cheese, and 1 egg. Mix until all ingredients are incorporated.
5. Place crust mixture onto a baking sheet lined with parchment paper. Pat out until approximately $\frac{1}{4}$ " thick. Form in a circle or square (or you can use a muffin or brownie bite pan).
6. Bake crust until edges begin to brown (approximately 20 minutes - if you prefer extra crispy, flip the crust halfway through baking).
7. Top with sauce, cheese, and pepperoni.
8. Bake until cheese is melted to your liking (approximately 7-10 minutes).

