

Cauliflower Crust Pizza

Cauliflower Crust

- 1 cauliflower, cut into chunks, parboiled for 4 minutes, then finely chopped in a food processor or hand grated. Makes 3½ to 4 cups of riced cauliflower.
- 2 eggs
- 2 c finely grated mozzarella cheese

Toppings

- ¾ c tomato or pizza sauce
- ¼ c goat cheese, separated into little pinches (see photo below)
- ½ red pepper, thinly sliced
- 2 mushrooms, thinly sliced
- ⅛ red onion, thinly sliced
- 6 sun-dried tomatoes, sliced
- ½ c baby arugula, as garnish

Preheat the oven to 450 degrees F. Line a baking sheet with parchment paper. Spray the paper lightly with olive oil. In a medium bowl, mix the crust ingredients and press into shape on the oiled paper. Bake for about 20 minutes or until lightly golden. Remove the crust from the oven.

Spread the sauce on top of the crust, leaving a slim border around the edge. Add the goat cheese, onion, mushroom, pepper and sun-dried tomato.

Bake the pizza for 12 minutes, at 450F, until the toppings are hot, bubbly and browning slightly. Garnish with arugula, and divide into 6 slices. Serve hot with a fork and knife. This is not the kind of pizza you can from your hand--but it is the kind you can eat on Passover. Only serves 3, so you'll probably want to double the recipe.

Jittery Cook