

CAULIFLOWER PIZZA STEAKS

These are a crowd pleaser!

INGREDIENTS:

*WHEN POSSIBLE, USE ORGANIC OR LOCAL GROWN PRODUCTS

- A HEAD OR TWO OF CAULIFLOWER
- MARINARA SAUCE
- SHREDDED MOZZARELLA
- ½ C GRATED PARMESAN CHEESE
- ½ C EVOO

SPICE IT UP

- 1/2 TSP EACH GARLIC POWDER, ITALIAN SEASONING, RED PEPPER FLAKES
- SALT/PEPPER TO TASTE

DIRECTIONS

1. PREHEAT OVEN TO 400
2. PREP CAULIFLOWER. REMOVE GREEN LEAVES. LEAVE STEM INTACT (OR THE ENTIRE HEAD WILL FALL APART).
3. CUT CAULIFLOWER INTO 1 INCH STEAKS & PLACE ON PARCHMENT LINED BAKING SHEET.



4. COMBINE EVOO, PARMESAN CHEESE, & SPICES. THEN SPREAD THIS MIXTURE ON BOTH SIDES OF CAULIFLOWER STEAKS.
5. BAKE 20 MINUTES UNTIL TENDER WHEN FORK IS INSERTED. FLIP HALF WAY THROUGH BAKING.
6. NEXT, COVER EACH STEAK WITH MARINARA AND MOZZARELLA.
7. PUT BACK IN THE OVEN- BAKE UNTIL CHEESE IS GOLDEN BROWN.

*ADD ANY OTHER PIZZA TOPPINGS THAT SOUND GOOD (RED PEPPER, OLIVES, ONIONS, ETC.).

