Cauliflower Pizza Crust
From – Giant's Savory Magazine

24 oz cauliflower florets
¾ cup cashews
1 ½ cup grated Parmesan cheese
2 tsp dried oregano
2 eggs

• Preheat oven to 400F.
• In two batches in a food processor, grind the cauliflower along with the cashews, Parmesan and oregano, until the mixture is the consistency of fine breadcrumbs.
• Transfer to a large bowl.
• Make a well in the center and break the eggs into it.
• Knead by hand until the mixture forms a workable dough.
• Spread into a ¼ inch thick oval shape on a parchment-lined baking sheet.
• Bake for about 30 minutes or until golden brown.
• Top with whatever sauce, cheese and pizza toppings you like.
• Bake again until cheese is melted.

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