

# “Collie Flower” Pizza Crust

## What You Need:

2½ cups cauliflower, coarsely grated (about ½ large head)  
1-2 Tbsp flour (if needed)  
1 large egg  
1¼ cups mozzarella (Save ¼ cup for topping off pizza.)  
2 Tbsp grated Parmesan  
1 cup marinara sauce or any pizza sauce (You can use our marinara sauce recipe here.)  
Kosher salt to taste  
Red pepper flakes to taste  
2 cloves garlic, chopped or minced. We are garlic people, so we love it chopped.  
Chopped veggies and/or toppings of choice  
1 tsp oregano  
Fresh basil leaves

## What You Do:

1. Preheat the oven to 425°F.
2. Line a rimmed baking sheet with parchment paper.
3. Grate the cauliflower using a box grater until you have two cups of cauliflower crumbles. Cook in a microwave or steam until soft. Remove from the microwave and let the cauliflower crumbles cool.
4. Mix in the egg, **1 cup** of mozzarella, parmesan cheese, and cauliflower (flour, if needed), and salt and pepper. Once combined, pat and flatten the mixture into a 10-inch round on the prepared baking sheet. Spray lightly with nonstick spray or brush with oil and bake for 10 to 15 minutes or until golden.
5. Top the pizza crust with the sauce, oregano, veggies, (you can sneak some pepperoni in here) garlic and red pepper flakes. Add the ¼ cup of remaining mozzarella. Bake in the oven until it's melted and bubbly, about 5-7 minutes. Top with basil before serving.

Serves 6 children or 4 medium collies.