

# CAULIFLOWER MARGHERITA PIZZA

Serves 1 or 2

## Ingredients

- 2½ cups frozen riced cauliflower, thawed
- 1½ cups shredded mozzarella, divided
- ½ cup grated Parmesan cheese,
- ¼ cup all-purpose flour
- 1 egg
- 1 teaspoon dried basil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup pizza sauce
- 1 Roma tomato, sliced
- Fresh basil leaves



## Procedure

Slide one Air Frying Tray in the Air Fryer in the middle rack setting. Preheat the Air Fryer at 400° F.

Spread the thawed cauliflower on a clean kitchen towel. Wrap the towel around the cauliflower and twist it to squeeze out the water.

Place the cauliflower in a large bowl; add ½ cup shredded mozzarella, the Parmesan, flour, egg, dried basil, salt and pepper and mix well. Line an 8-inch round cake pan with foil. Spray the foil and up the pan side with olive oil spray.

Use a spoon to spread the mixture into the pan and partially up the side to form a slight rim.

Place the pan on the Tray in the Air Fryer. Air fry 12 minutes.

Invert the crust onto the second Air Frying Tray; remove and discard foil. Slide Tray into the Fryer on the higher rack position for 2 minutes to dry the crust.

Reduce Air Fryer temperature to 360° F. Spread the crust with the pizza sauce; top with remaining shredded mozzarella, the tomato slices, Return to the Air Fryer for 5 to 7 minutes until the cheese is melted and crust edges are browned and crisp.

Tear the basil leaves over the pizza; cut into 4 wedges to serve.