



Cauliflower Cheesy Bread Sticks

Makes a 9 x 13 inch bread

Bake at 425° for 12 minutes

INGREDIENTS

1 medium head cauliflower



½ cup shredded mozzarella cheese

½ cup shredded Parmesan cheese

1 large egg

2 teaspoons minced garlic

2 teaspoons fresh basil, chopped

1 teaspoon salt

½ teaspoon black pepper



¾ cup shredded mozzarella cheese



DIRECTIONS

Place cleaned small pieces of cauliflower into food processor. Pulse until it is the texture of rice. **Place in a microwave safe bowl, cover and cook for 8-10 minutes or until soft and cooked through.** Set aside to cool while mixing step 2.

Mix together in a large bowl until blended. Add cooled cauliflower and mix until combined and holds together. Spread on a parchment lined baking sheet into a 9x13 rectangle. **Bake for 12 minutes at 425°.** Remove from oven.

Sprinkle over baked dish, return to oven and **bake an additional 5-8 minutes or until cheese is melted and starting to brown.** Cool about 10 minutes. Cut into 'bread stick' sizes. Serve with your favorite red sauce.

