

Cauliflower Pizza Crust

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pizza-crust-recipe-no-yeast>

Ingredients:

- 1 head cauliflower leaves and stems removed
- 1 teaspoon basil
- 1 teaspoon oregano
- 1 teaspoon parsley
- 1 teaspoon salt
- 1/2 cup sheep's milk cheese Manchengo, or Mozzarella
- 2 eggs
- cornmeal to dust the pizza stone
- 1 jar marinara sauce
- 1/2 cup sheep's milk cheese
- 8 basil leaves

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 135 milligrams
4. Fat: 15 grams
5. Fiber: 9 grams
6. Protein: 13 grams
7. SaturatedFat: 7 grams
8. Sodium: 1520 milligrams
9. Sugar: 20 grams

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