



## Turkey Pepperoni & Roasted Red Peppers Cauliflower Pizza

**Prep: 20 minutes plus standing**

**Bake: 40 minutes • Serves: 4**

- 1 medium head cauliflower, coarsely chopped
- ¼ cup water
- 3 garlic cloves, minced
- 2 large egg whites
- ¾ cup shredded part-skim mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1½ teaspoons olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ¼ cup marinara sauce
- 17 slices gluten-free turkey pepperoni
- ¾ cup chopped drained roasted red peppers
- ¼ cup sliced red onion
- 2 tablespoons sliced black olives
- 1 tablespoon sliced basil leaves

1. Preheat oven to 450°. Line cookie sheet with parchment paper.
2. In food processor with knife blade attached, pulse half the cauliflower 10 times or to rice-like consistency. (You should have about 6 cups.) Transfer cauliflower to large microwave-safe bowl. Repeat with remaining cauliflower.
3. Add water to cauliflower; cover bowl with plastic wrap; heat in microwave oven on high 12 minutes or until very tender. Uncover; let stand 30 minutes. Place cauliflower in clean kitchen towel; squeeze until very dry.
4. In same bowl, stir steamed cauliflower, garlic, egg whites, ½ cup mozzarella cheese, Parmesan cheese, oil, salt and black pepper.
5. Press cauliflower mixture into 14-inch circle on prepared cookie sheet. Bake 24 minutes or until browned. Evenly top crust with marinara, remaining ¼ cup mozzarella cheese, pepperoni, roasted peppers, onion and olives. Bake 7 minutes longer or until cheese melts.
6. To serve, sprinkle pizza with basil; cut into wedges.

*Approximate nutritional values per serving:  
187 Calories, 9g Fat (3g Saturated), 25mg Cholesterol,  
705mg Sodium, 15g Carbohydrates, 5g Fiber, 13g Protein*