




ROASTED CAULIFLOWER PIZZA

Rich's 7.5" GF Seasoned Cauliflower Pizza Crust (PC 20914) topped with pesto, ricotta cheese, cauliflower florets, parmesan cheese, and basil.

Yield: 2 slices



INGREDIENTS

1 Unit  7.5" Gluten Free Seasoned Cauliflower Pizza Crust (#20914)

1/2 C Pesto

1 C Ricotta cheese

2 C Cauliflower florets

1/2 C Parmesan cheese, shredded

Basil

DIRECTIONS

- 1 Roast cauliflower in 2 tablespoons olive oil for 20 minutes at 400 degrees prior to assembling pizza.
- 2 Spread pesto evenly on crust.
- 3 Top with ricotta cheese, roasted cauliflower and parmesan.
- 4 Toast in the oven at 350 degrees for 7-10 minutes.
- 5 Garnish with fresh basil.