



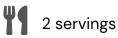


Parmesan Cauliflower Pizza

with Mediterranean Vegetables

Cauliflower and parmesan cheese pizza bases topped with basil pesto and a medley of roasted Mediterranean vegetables served with rocket leaves tossed in balsamic dressing.





Vegetarian

Switch it up!

Instead of making pizza bases, cut the cauliflower into steaks and roast, then add the pizza toppings, or cut it into florets and roast with the remaining vegetables to make a roast cauliflower salad.

TOTAL FAT CARBOHYDRATES

34g 42g

31g

FROM YOUR BOX

ZUCCHINI	1
SHALLOT	1
CHERRY TOMATOES	200g
CAULIFLOWER	1/2
PARMESAN CHEESE	1 packet
ROCKET LEAVES	1 bag (60g)
BALSAMIC DRESSING	1 sachet
PESTO	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 egg, dried rosemary

KEY UTENSILS

food processor, oven dish, oven tray

NOTES

If you don't have a food processor, you can grate your cauliflower or use a knife and finely chop it. Squeeze excess moisture out of cauliflower.

You can make one large pizza base or four smaller ones.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Slice zucchini and wedge shallot. Add to a lined oven dish along with cherry tomatoes. Toss with oil, 1 tbsp rosemary, salt and pepper. Roast for 20-25 minutes until vegetables are tender.



4. TOSS THE ROCKET LEAVES

Add rocket leaves, remaining parmesan cheese and balsamic dressing* to a large bowl. Toss to combine.

*if you received a bottle of balsamic dressing, use 1 tbsp to dress rocket leaves.



2. PREPARE THE CAULIFLOWER

Add roughly chopped cauliflower to food processor (see notes). Process to a fine texture. Add to a large bowl along with 1/2 parmesan cheese, egg and pepper. Mix to combine. Divide cauliflower mixture on a lined oven tray. Use hands to press onto tray to form desired shape.



3. BAKE THE PIZZA BASES

Bake pizza bases for 15-20 minutes until golden on top and browning on the edges.



5. TOP THE PIZZAS

Spread pesto evenly over pizza bases. Add roasted vegetables.



6. FINISH AND SERVE

Top pizzas with tossed rocket. Serve pizza tableside.





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