

MEDITERRANEAN CAULIFLOWER PIZZA

Prep time: 10 minutes | Cook time: 20 minutes

4 Servings | Calories 185 | Protein 30 | Carbs 1 | Fat 6

Gluten-Free, Vegetarian

INGREDIENTS

- 4 Tbsp. pesto
- 1/2 zucchini, chopped
- 1-2 bunches arugula
- 2 Tbsp. chopped roasted red peppers
- 6-8 cherry tomatoes, halved
- 2 Tbsp. sliced red onion
- 1/2 cup feta cheese
- [Caulipower Pizza Crust](#)
- Salt and pepper, to taste

DIRECTIONS

1. Preheat the oven to 425° F.
2. Put pizza crust on a flat service and evenly spread pesto over the entire pizza. Top with arugula, zucchini, peppers, tomatoes, onion and feta.
3. Bake for 13-15 minutes or until crust is crispy and golden-brown. Slice into pieces and enjoy!

