

Broccoli Pizza Crust Recipe



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Ingredients

- 12 oz broccoli (I buy pre riced broccoli)
- 2 eggs
- 1/2 cup mozzarella
- 1/2 cup parmigiano Reggiano
- 10 cloves of garlic (I omit this but feel free to add)
- 1tsp red chili flakes
- 1 tsp salt
- 1tsp pepper

1tsp onion powder

Instructions

- Preheat oven to 350 degrees
- Mix all ingredients in food processor until it forms a paste. From there, transfer your broccoli paste into cheese cloth and squeeze out the excess water
- Line a half baking sheet with parchment paper, spray with a little olive oil to prevent sticking
- Spread your mixture across, pressing it into the corners
- Bake for 30 minutes, remove from the oven and add your toppings, drizzle with a little olive oil and sprinkle with a 1/2 cup of cheese
- Bake for 10 more min. Remove and let cool

ENJOY!



