

# Loaded Pizza Cauliflower Casserole

Prep: 15  
Cook: 40

Serves: 8

## Ingredients:

- 3 large cauliflower, cut into florets
- 3 tablespoon oil
- 1 jar pizza sauce with less than 5g of sugar
- 2-3 ounces turkey pepperonis
- 1/4 cup black olives, sliced(optional)
- 2 chopped peppers
- 1 chopped onion
- 1 container of mushrooms
- 2 cup low fat mozzarella, shredded
- 1/4 teaspoon oregano (optional)

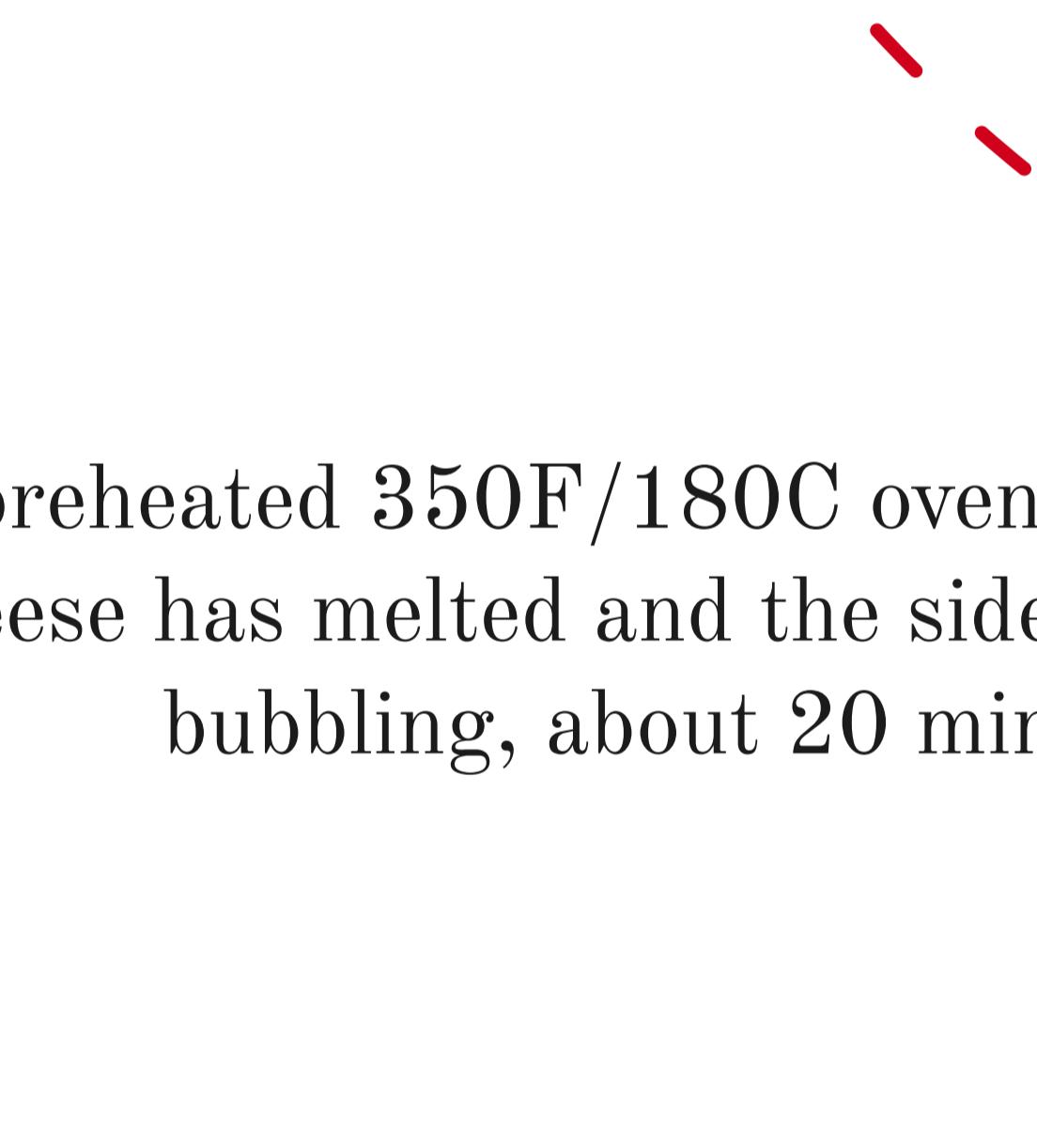


## Follow these 3 easy steps:



1

Toss the cauliflower in the oil, place on a baking sheet in a single layer and roast in a preheated 400F/200C oven until it starts to caramelize, about 20-30 minutes, mixing half way through.



2

Mix the cauliflower, pizza sauce, pepperoni, veggies, and olives, reserving some pepperoni, veggies and olives, place in a baking dish, sprinkle on the cheese followed by the reserved toppings and the oregano.

3



Bake in a preheated 350F/180C oven until the cheese has melted and the sides are bubbling, about 20 minutes.

And voila! It's done!