



Cauliflower Grilled Cheese

Ingredients

- 4 Cups Caulifornia Snow™ (1 lb. Bag)
- 1 Large Egg
- 1/2 Cup Shredded Parmesan Cheese
- 1 tsp. Italian Herb Seasoning
- 2 Thick Slices White Cheddar (or Your Favorite Cheese)

Directions

1. Preheat oven to 450°F.
2. Place Cauliflower into large microwave safe bowl and microwave for 2 minutes. Stir Cauliflower to mix up the bottom and top cauliflower. Place back into microwave and cook for 3 more minutes. Remove and stir again so everything cooks evenly. Place back into microwave and cook 5 more minutes. Stir and cook an additional 5 minutes.
3. Allow Cauliflower to cool for a few minutes. Add egg, parmesan and seasoning. Stir to combine until a smooth paste forms. Divide dough into 4 equal parts. Place onto large baking sheet lined with parchment paper. Using your hands shape dough into square 1/2 inch “bread” slices. Bake for 15-20 minutes or until golden brown.
4. Add a slice of cheese on two of the Cauliflower “bread” pieces. Carefully lift the slices without cheese onto the cheese covered “bread”. Place sandwiches back into oven and broil for several minutes until cheese is melted and bread is crisp and toasty.
5. Enjoy!

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