



## **Cauliflower Tots**

Servings 4 | Prep time 15 mins. | Total time 35 mins.

**Equipment:** Baking sheet, Box grater, Large bowl, Tin foil or parchment paper (optional) **Utensils:** Measuring cups and spoons, mixing spoon or spatula

## Ingredients

Non-stick spray

2 cups cauliflower (about half of a medium head)

1 egg

- 3 tablespoons flour
- ¼ cup low-fat shredded cheddar cheese
- 1/4 teaspoon pepper

## Instructions

1. Before you begin wash your hands, surfaces, utensils, and vegetables.

2. Preheat oven to 400 degrees. Spray baking sheet with nonstick spray or line with parchment paper or tin foil.

3. Grate cauliflower into a large bowl using the large holes of a box grater.

4. Add egg, flour, cheese, and pepper to cauliflower, mix well.

5. Form ~20 balls or logs of the cauliflower mixture. Evenly distribute them on a prepared baking sheet.

6. Bake for 20 minutes.

## Nutritional Information:

Calories 80 Total Fat 4g Sodium 80mg Total Carbs 8g Protein 5g