



# **Cauliflower Tots**

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

### Equipment:

Baking sheet Aluminum foil or parchment paper (optional) Box grater Large bowl

#### **Utensils:**

Measuring cups and spoons

# Ingredients

Non-stick spray (if using)

2 cups cauliflower (about half of a medium head)

1 egg

3 tablespoons flour

1/4 cup cheddar cheese, shredded

1/4 teaspoon black pepper

# **Instructions**

- 1. Before you begin, wash your hands, surfaces, utensils, and vegetables.
- 2. Preheat oven to 400 degrees. Spray baking sheet with non-stick 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 about 20 balls or logs of the cauliflower mixture. Evenly distribute them on the prepared baking sheet.
- 6. Bake for 20 minutes.

## **Nutritional Information:**

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