

Air Fryer Cauliflower Crust Pan Pizza



Ingredients

3 ½ cups shredded raw cauliflower (use large holes on box grater)

1 tbsp olive oil

2 Gagliano's sausage links

1 tsp kosher salt

½ tsp freshly ground black pepper

¼ cup freshly grated Sarvecchio Parmesan cheese

1 ¼ cups shredded Krakow®

2 medium eggs

¼ cup sage

¼ cup onions

1 tsp dry basil

1 tsp dry oregano

½ cup of your favorite pizza sauce

¼ cup shredded 1 Year Aged cheddar cheese

Instructions

1. Preheat the air fryer to 400°F and have a 3" high round pan-insert ready
2. Spray the pan with pan spray and add the raw shredded cauliflower
3. Place the shredded cauliflower in the pan and with a fork, toss it a bit so it is not pressed to the bottom.
4. Air fry at that high temperature for 5 minutes, remove and toss then place back in for 5 more minutes. Repeat tossing and air frying 5 more minutes, total 15 minutes.
5. Pour cooked cauliflower into a tea towel or cheese cloth and twist and squeeze to squeeze out as much water as possible. Really squeeze hard to get out every drop.
6. Place a medium bowl along with cooked dry cauliflower (make sure it is dry), salt, pepper, Sarvecchio Parmesan, ¼ cup of the Krakow®, eggs, basil, and oregano. Then mix to combine.
7. Take a one-inch-high air fryer pan and spray the bottom or place a cooking sheet. Then take a parchment round and make a small slit in 4 corners and press into the pan then spray the top. The slits are so it will fold and fit into the pan.
8. Press the cauliflower mixture into the pan and place in preheated air fryer at 400°F for 5 minutes.
9. Take the pizza out of the air fryer and add pizza sauce, 1-year aged cheddar, the rest of the Krakow®, Gagliano's sausages, onions, and sage.
10. Place pizza into the air fryer for 5 minutes. Remove once browned and melted and lift out pizza by the parchment.
11. Remove, slice, serve, and enjoy!

NOTE: If you do not own an air fryer you can use your conventional oven. Increase the cooking temp by 25 degrees and increase the cooking time by a minute or two.