



## **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

1/4 cup low-fat cheddar cheese, grated

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