

Flatbread with Cauliflower, Rosemary, Kalamata, & Goat Cheese

Serving size: 2 pieces

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8" flatbread pita
1 c. cauliflower florets
1 clove garlic
2 t. olive oil, divided
2 oz. goat cheese, divided
1 t. fresh rosemary
3 kalamata olives, halved
Salt and freshly ground black pepper



Preheat oven to 400 degrees F.

In a microwave safe bowl, add cauliflower and garlic, cover with water and microwave for 4 minutes. Drain, and place cauliflower and garlic in a food processor. Add half of the olive oil, and pulse until mostly smooth. Remove from food processor, and mash in half of the goat cheese and all of the rosemary. Add a little salt and freshly ground black pepper.

Place the flatbread on a cookie sheet and top with the cauliflower mixture, spreading it out to cover. Top pizza with the olives and the rest of the goat cheese. Bake in the oven for about 12 minutes or until the goat cheese just starts to brown.

Remove from the oven and cut into quarters. Drizzle with remaining olive oil and add salt and pepper to taste. Serve.

Estimated calories: 242 cal/serving