

Gluten-Free Pepperoni Pizza Tots

2 pounds cauliflower, cut into florets
1/3 cup gluten free flour
1 tablespoon dried Italian seasoning
1/2 teaspoon garlic powder
1/2 teaspoon sea salt
8 slices pepperoni, diced
2 large eggs
Marinara sauce, for dipping



(Fold along the line)

1. Place 6 cups water in a large pan, and bring to a boil. Add in the cauliflower, and allow to simmer for 4 minutes.
2. Drain, and let cool completely. Finely dice the cauliflower, but be careful not to overchop to avoid making a paste.
3. Add together the diced cauliflower, flour, spices, and pepperoni to a large bowl. Then add in the eggs, and combine until fully incorporated.
4. Line a baking sheet with parchment. Scoop out a large spoonful of the mixture, form into a tater tot shape, and place on the sheet. Repeat until mixture is all used.
5. Bake the tots at 350°F for 40–45 minutes, and serve with marinara sauce.

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(Cut along the line) ✂