Cauliflower-crust pizzas

Prep 20 min   Cook 35 min   Serves 4

1 Preheat oven to 450°F. Line large rimmed baking sheet with parchment paper; spray with nonstick spray.

2 Place cauliflower florets in food processor; pulse until cauliflower resembles rice. Transfer to large bowl; add flour, mozzarella, eggs, oregano, salt, garlic, and black pepper and stir to combine. Spoon mixture into two 8-inch circles on prepared pan; smooth with spoon to form even layer. Bake until browned on bottom, about 20 minutes; carefully turn crusts. Bake until evenly browned, 10 minutes more.

3 Top crusts evenly with roasted peppers, feta, olives, and scallions; bake until heated through, about 5 minutes. Slice each pizza into 4 wedges.

This crust comes together fairly quickly, but if you need to save time, use a purchased cauliflower crust. The SmartPoints® value will vary depending on the brand you use.

Nonstick spray

1/2 large cauliflower, cut into florets (about 2 cups)

3/4 cup all-purpose flour

3/4 cup shredded part-skim mozzarella

2 large eggs

1 teaspoon minced fresh oregano

3/4 teaspoon kosher salt

3/4 teaspoon granulated garlic

3/8 teaspoon black pepper

1 cup roasted red peppers (water-packed), drained and sliced

3/4 cup crumbled feta

10 Kalamata olives, sliced

2 tablespoons thinly sliced scallions

SmartPoints value per serving (2 wedges): 287 cal, 12 g total fat, 6 g sat fat, 926 mg sod, 34 g total carb, 6 g sugar, 4 g fib, 15 g prot.