Caramelized Onion, Bacon &Spinach Pizza on Cauliflower Crust

Cauliflower Pizza Crust

Ingredients

2 ½ cups grated or ground cauliflower (use a food processor or cheese grater)
½ teaspoon dried basil
½ teaspoon garlic powder
¼ cup Mozzarella cheese
1 egg, slightly beaten
½ teaspoon dried oregano
¼ cup shredded Parmesan cheese
Kosher salt

Directions

1.) Preheat oven to 425°
2.) Place cauliflower in a heat-safe bowl and cover with plastic wrap with a few holes to vent. Microwave for 4 minutes, remove plastic, and stir to cool it off a little. Place cauliflower in a fine mesh strainer and use a rubber spatula to press cauliflower against strainer, pushing out any liquid. Use several paper towels and press down to absorb more liquid. You could also ring it out in a clean, dry tea towel.
3.) Place cauliflower in a bowl and fluff with a fork. Add basil, oregano, garlic, Parmesan & mozzarella. Mix well and taste. Add salt to taste (I found depending on the saltiness of the Parmesan, I need a few pinches of salt). Add egg and stir to blend completely.
4.) Press mixture out onto a baking sheet lined with parchment paper that's been sprayed with non-stick spray. Press out to about ¼ inch or slightly thicker. Keep mixture tight together and in an even layer. You can bake one large pizza or multiple smaller ones.
5.) Place pan in oven and bake until golden brown. My pizzas tend to vary in time so sight is the best indicator. Generally 15-20 minutes is a good time frame, and it should be starting to brown on top. Remove from oven, top with desired toppings, and return to oven to melt cheese, etc. Let rest for a couple of minutes and then slice & serve.

Caramelized Onion, Bacon & Spinach Pizza

Ingredients

7 slices (7oz.), cooked and chopped
8 oz. baby spinach
Salt & freshly ground black pepper
1 tablespoon balsamic vinegar
1 large clove garlic
¾ cup milk
2 oz. parmesan cheese, finely shredded
2 tablespoons olive oil, divided
1 large red onion, sliced ¼ - inch thick slices
1 teaspoon granulated sugar
2 tablespoons butter
2 tablespoons flour
6oz. low –moisture mozzarella cheese, shredded

Directions

1.) Preheat oven to 475°
2.) Heat 1 tbsp. olive oil in a large skillet over medium-high heat. Add spinach and sauté just until wilted. Transfer to several layers of paper towels and squeeze some of the excess liquid from spinach, set aside.
3.) Add another 1 tbsp. olive oil to skillet and set over medium heat. Add onions, season lightly with salt and sauté 10 minutes. Add sugar and cook until they begin to caramelize, about 5-10 minutes longer, adding a few tbsp. water as needed to prevent them from drying and burning. Stir in balsamic vinegar and cook 1 minute longer, set aside.
4.) In a small saucepan, melt butter over medium heat. Add flour and garlic and cook, stirring constantly, 1 minute. While whisking, slowly pour milk into flour mixture. Season with salt and pepper to taste and bring mixture just to a boil stirring constantly then remove from heat.
5.) Spread white sauce evenly over pizza, leaving crust uncoated. Top with half of the mozzarella and half of the parmesan. Transfer pizza on parchment paper to a pizza pan or preheated pizza stone if you like a crisp crust, and bake in a preheated oven 11-13 minutes until cheese is melted and the crust is golden.

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