

## Low-Point Cauliflower Cheese Sticks

### Ingredients:

- 1 large head of cauliflower (about 4 cups after pulsed in a food processor until cauliflower looks like rice)
- 4 eggs
- 3 cups low-fat shredded mozzarella cheese, divided
- 2 tsp. oregano
- 1 tsp. salt (optional)
- 1/2 tsp. pepper
- rosemary (optional)

Preheat oven to 425 degrees. Spray a large cookie sheet or pizza pan with Pam cooking spray. Cut up cauliflower into florets and add to food processor. Pulse until cauliflower resembles rice. Place cauliflower into a microwave-safe bowl and microwave for 5 minutes. Drain cauliflower, getting out excess moisture (or pat with paper towels removing excess water). Place cauliflower in a large bowl and add eggs, 2 cups of the mozzarella cheese, oregano, salt, and pepper. Combine and place the mixture on the greased cookie sheet. Form into a large rectangle (for breadsticks) or a circle (if you're using this for a pizza crust). Bake for about 30 to 35 minutes, until the cauliflower is golden brown. Once golden brown, remove and sprinkle on remaining 1 cup of mozzarella cheese. Place back in oven for another 5 minutes or until cheese has melted. Remove and let cool slightly. Sprinkle with fresh rosemary if desired, slice, and enjoy!!!

Total servings - 10 (depending on how big your rectangle is)

Serving size - 1

Points per serving - 3

Points plus per serving - 3

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"The cause of most of man's unhappiness is sacrificing what he wants most for what he wants now." - Gordon B. Hinckley***