

RECIPE

# Cauliflower Waffles



Ready in **20 minutes**

Serves **2 people**

## Tips

### FOR BREAKFAST STYLE

- 1 fried egg
- 1 tbsp. fresh chopped chives
- kosher salt
- Freshly ground black pepper

## Ingredients

- 3 c. cauliflower, grated
- 3 c. shredded mozzarella
- 1/2 c. finely shredded Parmesan
- 3 large eggs
- 1/4 c. cornstarch
- 1 tsp. paprika
- kosher salt
- Freshly ground black pepper

## Preparation

1. Preheat your waffle press.
2. In a large bowl, mix together cauliflower, cheeses, eggs, cornstarch and paprika until combined. Season with salt and pepper.
3. Pour 1 cup batter into a preheated waffle press, and cook for 6 minutes.
4. Serve alone or with the toppings of your choice.

### FOR AVOCADO TOAST STYLE

- 1/2 avocado, mashed
- Squeeze of lemon
- Drizzle of extra-virgin olive oil
- Flaky salt
- chili flakes

### FOR BLT STYLE

- 3 slices bacon
- 2 large slices tomato
- 1 piece lettuce
- 2 tsp. mayo