Mediterranean Cauliflower Cake

- Prep Time: 10 minutes
- Cook Time: 30 minutes
- Total Time: 40 minutes
- Servings: 4

Ingredients:

- 3 cups chopped cauliflower
- 1 cup chopped Simply Nature Organic Baby Spinach
- ½ cup Happy Farms Preferred Reduced Fat Feta Cheese Crumbles
- ¼ cup diced red onion
- ½ cup tomatoes, seeded and diced
- ½ teaspoon Simply Nature Organic Garlic Granules
- 1 cup Chef's Cupboard Panko Breadcrumbs, divided
- Ground Stonemill Sea Salt Grinder, to taste
- Ground Stonemill Black Peppercorn Grinder, to taste
- Carlini Canola Cooking Spray

Directions:

1. Preheat oven to 425°.

2. Bring a small pot of water to a boil. Cook cauliflower for about 10 minutes or until tender. Drain water and mash until smooth.

3. In a large bowl, stir together cauliflower, spinach, feta, red onion, tomatoes, garlic and ½ cup breadcrumbs. Season to taste with salt and pepper. Form into 8 patties and dredge in remaining ½ cup breadcrumbs.

4. Coat a baking sheet with cooking spray. Add patties and spray tops with cooking spray. Bake for 12 minutes. Flip and bake for an additional 5 minutes or until brown on top.

Recipe Courtesy of:
ALDI Test Kitchen