

Cheesy Cauliflower Patties

Ingredients:

1 head cauliflower
2 large eggs
1/2 c cheddar cheese, grated...
1/2 c panko
1/2 t cayenne pepper (more or less to taste)
salt
olive oil

Instructions:

Cut cauliflower into florets & cook in boiling water until tender about 10 minutes. Drain. Mash the cauliflower while still warm. Stir cheese, eggs, panko, cayenne & salt to taste.

Coat the bottom of a griddle or skillet with olive oil over medium-high heat. Form the cauliflower mixture into patties about 3 inches across. Cook until golden brown & set, about 3 minutes per side. Keep each batch warm in the oven while you cook the rest.

source:tomatohero.com