

Cauliflower Pancakes, *8 servings*

8 cups cauliflower florets (~4 cups riced)

2 eggs

1/2 tsp. salt

1 Tbsp. shallots, minced

1/2 cup flour (whole grain and/or gluten-free, depending on needs)

1/2 tsp. baking powder

Cut cauliflower florets into smaller pieces, discarding the hard stem. Place pieces in a food processor and pulse until broken into pieces the size of rice.

In a large mixing bowl, mix together eggs, shallots, flour, baking powder, and salt. Add in cauliflower and stir to combine.

Heat oil in skillet. Scoop 1/4 cup of batter into heated pan. Cook until golden brown (about 4 minutes). Flip and repeat. Serve warm.

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The logo features the word "Martin's" in a large, bold, red, rounded font. Below it, the phrase "Count On Us!" is written in a smaller, black, sans-serif font. A red horizontal line is positioned underneath the text "Count On Us!".