Baked Cauliflower Tots



Ingredients

- 2 cups grated or finely chopped cauliflower rice (about half a medium head)
- 1 egg
- 3 tablespoons flour
- 1/4 cup grated cheddar cheese
- 1/4 teaspoon salt

Directions

- 1. Preheat oven to 400 °F.
- 2. Lightly grease a baking sheet.
- 3. In a medium bowl, combine all ingredients and mix well.
- 4. Press mixture together to make about 15 small balls or logs and put them on the baking sheet with space between each one.
- 5. Bake for 20 minutes or until cooked through. For extra crispy tots, broil for an extra 2 minutes. Watch closely to avoid burning.