

Cauliflower Cheese Pie w/Potato Crust

Crust:

2 cups packed grated raw potato
¼ cup grated onion
½ tsp. salt

1 egg white
flour for fingers
a little oil

Filling:

1 tbsp olive oil or butter
1 cup chopped onion
2 med cloves minced garlic
½ tsp. salt
black pepper to taste
½ tsp. basil

¼ tsp thyme
1 medium cauliflower, small pieces
2 eggs (or 1 whole + 1 white)
¼ cup milk (low-fat okay)
1 cup grated cheddar cheese
paprika (sprinkle on top)

Instructions:

Preheat oven to 400 degrees. Oil 9 inch pie pan or equivalent size baking dish.

Combine grated potato, onion, salt and egg white in a small bowl and mix well. Transfer to the baking dish and place with lightly floured fingers, building up the sides into a handsome edge.

Bake for 30 minutes, then brush the crust with a little oil and bake 10 more minutes. Remove from oven and reduce oven temperature to 375 degrees.

Heat olive oil or butter in large skillet. Add onion, garlic, salt, pepper, and herbs, and sauté over medium heat for about 5 minutes. Add cauliflower, stir, and cover. Cook until tender, stirring occasionally. About 8 – 10 minutes.

Spread half the cheese onto the baked crust. Spoon the sautéed vegetables on top, then sprinkle on remaining cheese. Beat the eggs and milk together, and then pour this over the top. Dust lightly with paprika.

Source: The New Moosewood Cookbook