

Cauliflower Potato Salad

Ingredients

1 large head cauliflower
2 large harboiled eggs, chopped
1/2 c sweet onion, chopped
1 stalk celery, finely chopped
1/4 c red bell pepper, finely chopped
2 Tbsp diced dill pickles (you can use sweet if you prefer)
1/4 c mayo
1 Tbsp yellow mustard
1/4 tsp dried dill
1/4 tsp salt
1/4 tsp pepper

Directions

1. Remove the leaves and stem from the cauliflower and cut off the florets in bite size pieces. Place in a large pot of water and bring to a boil. Cook for 10-15 minutes or until fork tender. Drain well to remove all the water from the cauliflower, blot dry if needed.
2. Place in a mixing bowl and add the chopped eggs, onion, celery, peppers and pickles. Stir well to combine.
3. Whisk together the mayo, mustard, and seasonings.
4. Pour over salad and stir to combine. Chill in the fridge for 2 hours before serving.