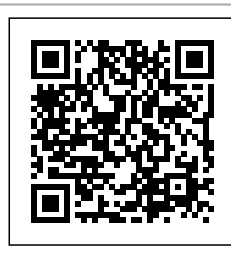


Low Carb Cauliflower Potato Salad



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Recipe by: Laura Vitale

Serves 6 to 8 as a side

Prep Time: 25 minutes

Cook Time: 10 minutes

Ingredients

- 8 cups of Chopped Cauliflower Florets
- 1/2 of a Red Onion, diced
- 2/3 cups of Diced Dill Pickles (less or more, up to you)
- 3 Hard Boiled Eggs, diced
- 2/3 cup of Mayo (or more, according to taste)
- 2 tsp of Dijon Mustard
- 2 tsp of Whole Grain Mustard
- 1 tsp of Granulated Garlic
- 1 tsp of Celery Salt
- 1 tsp of Dillweed
- 1 Tbsp of White Wine Vinegar
- Squeeze of Half a lemon
- Fresh Chopped Parsley
- Salt, to taste

1) Cook the cauliflower in salted boiling water until nice and tender, about 10 minutes, drain, rinse with cold water to stop it from cooking further and allow it to sit in the colander for a good 10 minutes to drain as much as possible.

2) Add the cauliflower and all the other ingredients to a large bowl, stir together well, taste and adjust to your preference, cover and pop it in the fridge for at least an hour to cool and set a bit before serving.

