



Cauliflower Potato Salad

Prep: 10 minutes | Cook: 15 minutes | Chill Time: 2 hours | Total: 2 hours 25 minutes

Ingredients...

- 8 cups cauliflower florets or 2" cauliflower pieces from 1 large or 2 medium heads, approximately 2 ½-3 pounds
- ½ teaspoon apple cider vinegar
- 2 tablespoons Dijon mustard
- ½ cup mayonnaise
- ½ teaspoon salt, plus more to taste
- black pepper to taste
- 2 tablespoons red onions finely chopped
- 2 tablespoons chopped dill pickles
- 2 hard-boiled eggs diced
- 2 tablespoons celery finely chopped
- 1 tablespoon dill chopped, optional but recommended

instructions...

- 1 Cook cauliflower using your preferred method (steam, boil, microwave, instant pot). Be careful – cauliflower and steam will be hot regardless of method.
- 2 Transfer cooked cauliflower to large bowl. Pour apple cider vinegar over florets. Add Dijon mustard, mayonnaise, salt, and pepper. Toss to coat.
- 3 Gently stir in red onion, hard-boiled egg, celery, and dill, stirring until combined.
- 4 Cover bowl and set in refrigerator. Chill at least 2 to 3 hours or until cold. Serve chilled.

Nutrition Information

Serving Size: 1 cup, Calories: 144 kcal, Protein: 4 g, Fat: 12 g,
Saturated Fat: 2 g, Trans Fat: 1 g, Cholesterol: 53 mg, Sodium: 356 mg,
Potassium: 336 mg, Total Carbs: 6 g, Fiber: 2 g, Sugar: 3 g, Net Carbs: 4 g,
Vitamin A: 96 IU, Vitamin C: 49 mg, Calcium: 35 mg, Iron: 1 mg