

# Cauliflower Faux Potato Salad

From – *Skinnytaste.com*

1 lb cauliflower florets, chopped into ½ inch pieces  
Kosher salt  
½ cup olive oil mayonnaise  
1 tsp yellow mustard  
1 ½ tsp fresh dill  
Freshly ground black pepper, to taste  
¼ cup finely chopped dill pickle  
1 medium celery stalk, finely chopped  
¼ cup chopped red onions  
1 Tbsp pickle juice  
6 hard boiled eggs, sliced  
paprika, for garnish

- Place 1 inch of water in a large pot with 1 tsp salt and bring to a boil. Add the cauliflower and cook until tender, 8 to 10 minutes. Drain and set aside in a large bowl.
- Meanwhile, in a small bowl, combine the mayonnaise, mustard, dill, pinch of salt and pepper. Set aside.
- Chop 4 of the eggs and add to the bowl with the cauliflower. Slice the remaining two eggs for topping.
- Add pickle, celery, 1/4 tsp salt, pepper, and red onion. Add the mayo mixture and pickle juice to the cauliflower and toss gently to evenly coat. Garnish with remaining sliced eggs and sprinkle with paprika.



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