



Cauliflower Potato Salad

Ingredients:

- 1 head cauliflower, chopped into small florets
- 2 stalks celery, diced
- 1/4 yellow onion, finely diced
- 1 tbsp fresh parsley, finely chopped
- 2 eggs, hard boiled, shelled, and diced
- 2 tbsp Walden Farms mayonnaise
- 1 tbsp dijon mustard
- 1/2 tsp sea salt (optional)

Directions:

Add 1" of water to the bottom of a medium pot (with lid). Insert steamer basket and fill with chopped cauliflower. Cover.

Steam cauliflower on the stove top over medium-high heat until slightly tender, about 10 minutes after water begins to simmer (overcooking will develop a stronger "cauliflower" smell, and a mushy texture).

Drain cauliflower and rinse with cold water to cool immediately.

Place in a large bowl.

Add celery, onion, parsley, and egg.

Stir in mayonnaise, dijon mustard, and sea salt (if desired).

Serve immediately or store in refrigerator.