



# Mock “Potato” Salad

**PREP TIME**

40 min

**TOTAL TIME**

160 min

## Nutrition Information Per Serving

Makes 8 servings

**FAT**

14g

**PROTEIN**

7g

**CARBS**

4g

**CALORIES**

168

*Note: Nutrition information includes bacon. Without bacon provides: 135 calories, 4g carbs, 5g protein, 11g fat.*

## Ingredients

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1 large head cauliflower, cut into small pieces (about 4 cups)

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4 hard boiled eggs, chopped

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1/3 cup mayonnaise

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1/3 cup sour cream

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1/4 cup dill pickles, chopped

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6 strips bacon, cooked and chopped (optional)

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1 Tbsp red wine vinegar

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1-2 Tbsp fresh lemon juice

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1 Tbsp dijon mustard

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1 tsp salt

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$\frac{1}{4}$  tsp black pepper

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$\frac{1}{3}$  cup green onions, thinly sliced

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3 Tbsp dill, chopped

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1 tsp paprika

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## Instructions

1. Steam cauliflower in microwave or on stovetop. Transfer to a large bowl and let cool for 30 minutes.
2. Add mayonnaise, sour cream, pickles, bacon (if using), vinegar, lemon juice, mustard, salt, and pepper to cooled cauliflower. Mix to thoroughly combine.
3. Chill in refrigerator for 2-3 hours.
4. Immediately before serving, mix in green onions, dill and sprinkle paprika on top. Enjoy!

**Pro Tip:**

Make a double batch and bring to your next BBQ or favorite summer gathering!

*Adapted from Delish.com*