



## **Cauliflower “Potato” Salad**

*Here’s a new picnic salad to try out*

- 1 head cauliflower, florets removed
- 1/4 cup plain Greek yogurt
- 1/4 cup mayonnaise
- 1 Tablespoon Dijon mustard
- 1 teaspoon apple cider vinegar
- 2 Tablespoons sweet pickle relish
- 1/2 cup diced celery
- 1/2 cup diced green onions
- 2 hardboiled eggs, peeled, chopped
- 1 teaspoon fresh thyme leaves, chopped
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- Garnish: ground paprika as desired

**Cook or Steam the Cauliflower:** Cut any large cauliflower florets into smaller pieces; place in large microwave safe bowl with about 1-inch of water in the bottom. Cook in microwave on high power for 5 minutes or cauliflower becomes tender. Drain off any excess water. Set cauliflower aside to cool.

**Prepare the Dressing:** In a medium mixing bowl, whisk together yogurt, mayonnaise, mustard, and vinegar. Stir in pickle relish.

**Mix the Salad:** In a large bowl, combine celery, onions, and cauliflower. Pour dressing over the tender cauliflower mixture. Fold in chopped eggs and thyme. Season with salt and black pepper. Cover bowl; chill in refrigerator until serving.

**To Serve:** Spoon into serving bowl; sprinkle paprika lightly over the top.  
Serves: about 4

**Recipe Inspired by** Edible Garden Chef Megan McCarthy from Atlanta Botanical Garden.

**Cook's Note:** Make sure to cook the cauliflower to the texture of potatoes. I used Chicago's pickle relish for the cauliflower "potato" salad I made.

**About the Recipe:** Try a new twist on your favorite potato salad. Tender cooked cauliflower florets sub in for those potatoes, producing a healthier summer salad. It's easy to make and a refreshing side for that summer supper.