



CAULIFLOWER “POTATO” SALAD

Serves 8

2 Heads Cauliflower	Dressing:
3 Stalks Celery	1/3 c Mayonnaise
4 Hardboiled Eggs, chopped	1 Tbsp Whole Grain Mustard
8 Strips Bacon, diced and cooked	2 Tbsp Cucumber Vinegar
1/3 c Green Onions chopped, plus more to finish	1 tsp Smoked Black Pepper
	2 tsp Australian Flake Sea Salt

1. Cut cauliflower into small florets and dice celery. Set in steamer basket and cook until fork tender; about 7-8 minutes.
2. Combine dressing ingredients in a bowl.
3. In a large bowl mix bacon, eggs, cauliflower; celery, green onions and the dressing. Season with more salt and pepper to taste if needed. Can be served hot or cold.
4. For the best flavor; let sit one hour before serving.



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