**Creamy Cauliflower ‘Potato’ Salad**

**Servings: About 4 side servings**

**Ingredients**

* 1 head cauliflower – cut down to florets and chop the stalks small
* 4 tablespoons mayonnaise
* 2 tablespoons sour cream
* 2 – 3 tablespoons Dijon mustard
* 1 tsp salt
* ½ tsp pepper
* 3 – 6 dill pickles – chopped small, reserve a little juice
* 3 stalks celery – sliced or chopped small
* ½ cup cheddar cheese – cubed small
* 2 – 3 boiled eggs – cubed (optional)
* Parsley or cilantro for garnish

**Directions**

Bring water in a steamer pot to a boil and place the steamer with the cauliflower florets on the bottom pot. Simmer for about 10 minutes or until the cauliflower is tender.

Transfer the hot cauliflower to a parchment lined baking sheet and cool to room temperature.

In a large bowl, mix the mayonnaise, sour cream, mustard, salt and pepper with a little bit of the pickle juice until desired ‘sauce’ consistency is achieved.

Stir in the pickles, celery and cheese. Stir in the cauliflower and eggs if using, gently.

Garnish with cilantro or parsley and serve